RUSTIC LOAVES | QUICK BREADS | YUMMY MUFFINS | GOLDEN ROLLS

Taste of Home

Bread

RECIPES

105
FOOLPROOF FAVES FOR BAKING BLISS

Delicious
EVERYTHING BREAD, P. 17

PLUS
HELPFUL **TIPS & TRICKS**

SIMPLE **SOURDOUGH STARTER**

SEMI-HOMEMADE **TREATS**

Taste of Home

GET "DINNER'S READY" RECIPES IN YOUR INBOX!

Avoid the weeknight dinner rut with our Recipe of the Day newsletter.

Sign up now for inspiring dishes from real home cooks!

Sign up now at:

tasteofhome.com/tohsignup

Pass the Butter

Nothing gets mouths watering (or family members popping into the kitchen) quite like the wonderful aroma of bread baking in the oven. From savory yeast loaves and sweet quick breads to bite-sized muffins and golden dinner rolls, this collection will satisfy every craving and occasion.

Skip the run to the store for an artisan bread and bake up your own **Crusty Homemade Bread, p. 30**, courtesy of Megumi Garcia. Morning meals become sweeter with **Cinnamon Roll Coffee Cakes, p. 18**, from Tracey Sorrentino. (New to making yeast breads? Check out our Bread-Making Basics starting on p. 4.)

Inspired by a favorite cookie, Rachel Lewis created her recipe for **Snickerdoodle Quick Bread, p. 43**. Slices of **Swiss Beer Bread, p. 38**, from Debi Wallace are the perfect accompaniment to a steaming bowl of soup or chili.

Good things come in small packages, such as **Chewy Soft Pretzels, p. 78**, from Elvira Martens, Liza Taylor's **Pumpkin Patch Biscuits, p. 87**, and **Overnight Cherry Danish, p. 65** (Leann Sauder keeps a batch in the freezer for last-minute snacking).

The recipes in our Bread Made Easy chapter beginning on p. 92 start with convenience items so you can have homemade bread with little hassle. Check out Kathy Harding's five-ingredient **Garlic Knotted Rolls, p. 99**, that start with frozen bread dough. There's no need to measure dry ingredients for **Pistachio Quick Bread, p. 97**. That's because this recipe from Judy Fischer starts with cake and pudding mixes!

Happy baking,

Julie

JULIE SCHNITTKA
DEPUTY EDITOR

WINNING PARTY APPS | QUICK & COMFY SUPPERS | SWEETS FOR GIFTING
Taste of Home
Delicious
GINGER-GLAZED LEMON BUNDT
'TIS THE Season
Jingle & Mingle Cocktail Party
Tried-and-True Holiday Dinner
Hot & Hearty Breakfast

You're invited to try a **FREE ISSUE** of ***Taste of Home,*** our flagship magazine!

Get details on this offer and request your copy!
tasteofhome.com/freeissue

More Ways to Connect with Us

specialpubs@tasteofhome.com

Want even more sure-to-please dishes? Check out our latest ***Most Requested Recipes*** cookbook for just $10 + free shipping!
www.tasteofhomebooks.com/M2412

TRUSTED MEDIA BRANDS
CHIEF CONTENT OFFICER
Jason Buhrmester
CONTENT DIRECTOR Mark Hagen
CREATIVE DIRECTOR Raeann Thompson
ASSOCIATE CREATIVE DIRECTOR
Jami Geittmann
DEPUTY EDITOR Julie Schnittka
ART DIRECTOR Jazmin Delgado
MANAGER, PRODUCTION DESIGN
Satyandra Raghav
DEPUTY EDITOR, COPY DESK Ann M. Walter
COPY EDITOR Rayan Naqash

COVER PHOTO
PHOTOGRAPHER Dan Roberts
FOOD STYLIST Sarah Farmer
SET STYLIST Stacey Genaw

a360media
ADVERTISING SALES (MAGAZINE & DIGITAL)
EVP, CHIEF REVENUE OFFICER
Carey Witmer
NEW YORK OFFICE
VP, DIRECTOR – EAST COAST
Megan Pickerelli
MIDWEST OFFICE/CHICAGO
VP, DIRECTOR – MIDWEST
Christopher Svoboda
WEST COAST/CALIFORNIA OFFICE
VPs, DIRECTORS – WEST COAST
Shelley Fariello, Amy Van Etten
VP, DIRECT ADVERTISING DIRECTOR
Lorelis Marte
MARKETING (MAGAZINE & DIGITAL)
SVP, MARKETING Susan Parkes
VP, INTEGRATED MARKETING
Pamela Madden
ADVERTISING OPERATIONS DIRECTOR
Jaime Rabb
VP, EDITORIAL DIRECTOR James Heidenry
—
a360media, LLC
270 Sylvan Ave., 3rd Floor
Englewood Cliffs, NJ 07632
(800) 749–7733
—
EVP, CONSUMER REVENUE Eric Szegda
CHIEF CONTENT OFFICER
Amanda Dameron
CHIEF DIGITAL OFFICER Andy Wilson
VPs, CONSUMER MARKETING
Holly Oakes, Tom Maloney
SENIOR DIRECTORS, CONSUMER MARKETING
Brian Theveny, Kerry Berlet
DIRECTOR, CONSUMER MARKETING
Melanie Piselli
CIRCULATION MANAGER Bill Fiakos
VP, PUBLISHING SERVICES & PRODUCTION Jacqui LaMorte

Published by A360 Media.
All rights reserved. Reproduction in whole or in part without prior permission of the publisher is prohibited. Printed in the U.S.A.

Contents

Bread-Making Basics 4
Rise Up Yeast Breads 8
Best Quick Breads 34
Little Bread Bites 60
Bread Made Easy 92
Index 112

LOOK FOR THESE ICONS:

Fast Fix
Done in 30 minutes or less

5 Ingredients
Recipes made with a few ingredients

Freeze It
Make now, eat later

BREAD-MAKING *Basics*

Crusty Homemade Bread, p. 30

TYPES OF BREAD

Yeast breads depend on a living organism for their height and texture. Yeast breads fall into two main categories: kneaded breads and batter breads.

Kneaded breads are traditionally worked by hand to develop the gluten in the dough. Modern gadgets—a bread machine or a stand mixer fitted with a dough hook—take the work out of kneading, but the dough itself is still kneaded.

Batter breads are beaten with a mixer to develop the gluten. These breads use less flour, so their dough is stickier than kneaded yeast breads. The finished breads have a coarser texture and a rugged, textured crust.

A ***quick bread*** gets its lift from a leavener such as baking soda or baking powder. The beauty of quick breads is right in their name—they're ready to pop in the oven and start baking right away rather than needing time to rise. In fact, most suffer in quality if not baked immediately after mixing.

YEAST BREAD INGREDIENTS

Ingredients and their particular qualities affect bread's texture, density and crust. Understanding the job of each ingredient will help you to understand the science of yeast breads.

***Flours*:** Wheat flour contains an elastic protein called gluten, which is developed during kneading and gives bread its structure. Flours with high gluten content (hard flours), such as bread flour or all-purpose flour, yield the best results. Whole wheat and rye flours (soft flours) have less gluten; used alone, they make an extremely dense loaf. These flours are often used in combination with bread flour or all-purpose flour to achieve lighter, airier results.

***Yeast*:** This microorganism consumes sugars in sweeteners and flours and produces carbon dioxide gas that stretches gluten strands to give breads a light, airy texture. Store yeast in the refrigerator or freezer.

***Sweeteners*:** Food for the yeast; they also tenderize, add flavor, promote browning and lengthen shelf life. White or brown sugar, molasses, honey and maple syrup are common sweeteners used in yeast breads.

***Salt*:** It controls the yeast's growth. Use the amount given in the recipe—too much salt will prevent the yeast from growing, but not enough will let the yeast grow too fast too soon, and then collapse.

***Liquids*:** Water and milk are the primary liquids used in bread. Water gives a crunchy crust; milk gives a softer crust and a more tender crumb. Always warm liquid to the temperature stated in the recipe. Too cold, and the yeast will be slow to activate; too hot, and it will kill the yeast.

***Fats (and eggs)*:** Fats tenderize, add moisture, carry flavor and give richness to breads.

TYPES OF YEAST

Active dry yeast: It's the most commonly used type of yeast. It must be proofed before using *(right)* in order to activate the dormant organism. A standard packet of yeast contains about 2½ tsp. To use active dry yeast in recipes that call for instant yeast, increase yeast amount by 25%.

Instant and rapid-rise yeasts: They're finely granulated yeasts and cut the rising time for dough by up to half. They can be added directly to the dry ingredients and do not need proofing. Instant and rapid-rise yeast can be used interchangeably; rapid-rise yeast may contain dough conditioners, such as ascorbic acid, to produce the quick rise. To use instant yeast in recipes that call for active dry yeast, use 25% less than the recipe calls for.

Bread machine yeast: It has fine, small granules that can be mixed easily into the dough. Like rapid-rise yeast, this type of yeast may contain dough conditioners.

Cake yeast: Older cookbooks sometimes call for cake yeast (also known as fresh yeast or compressed yeast). Due to its short shelf life, it may be difficult to find—check the dairy case. Cake yeast is proofed at a lower temperature (80°-90°), and is most suitable for breads with a long, cool rise time.

Osmotolerant yeast: This type of yeast is designed for sugar-heavy doughs. It's also not as common as dry yeasts but is becoming more readily available. Look for it at your grocer or specialty food store.

PROOFING YEAST

When we talk yeast breads, the term "proof" pops up in two ways: proofing yeast and proofing dough. Proofing the dough comes after kneading (see p. 8).

Proofing yeast ensures that it is alive and ready to create carbon dioxide. Dissolve one ¼-oz. packet active dry yeast in a dish with 1 tsp. sugar and ½ cup warm water (between 105° and 115°). Leave the mixture alone for 5-10 minutes to let the yeast do its work; when it starts to bubble and foam, you know it's alive and ready for bread.

KNEADING

Kneading helps develop gluten, which gives yeast bread its structure. To tell if you've kneaded the dough enough, look for two factors—smoothness and elasticity. To test the dough's elasticity, let it rest for about a minute and then press it with your finger. If the indentation stays, it's not yet ready. If the indentation springs back slightly, it's ready. If it springs back completely, it might be over-kneaded, and you may get tough, chewy bread. Finally, use the windowpane test. Tear off a piece of dough and stretch it between your fingers. If you can stretch it until you can see light through it when your hold it up, it's ready; if it tears, it needs more work.

PROOFING DOUGH

For the proofing (rising) stage, place the dough in greased bowl and cover it, then set the bowl in a warm (75° or above), humid and stable environment. Some options:

- Place a glass baking dish on your oven's bottom rack and fill it with boiling water; place your dough on the middle or top rack. Refresh the water every 30-45 minutes.

- Some oven lights radiate enough heat for proofing even without turning on the heat. Turn on the light, then after about 30 minutes, use an oven thermometer to check the temperature; if the oven is 75° or above, set your bowl of dough in the oven and shut the door, leaving the light on.

- Fill your slow cooker halfway with water and set it to the low setting. Put the lid on upside down, cover it with a dish towel, then set your bowl of dough on top.

- Depending on the temperature, humidity, the freshness of your yeast, and the type of dough, proofing can take from 1-3 hours. When ready, your dough should have expanded to roughly twice its original size and have a full, puffed appearance. To test the dough, gently poke it. It should feel soft and supple, and your finger should leave an indentation. Underproofed dough won't rise properly during baking.

- If the dough looks stretched across the top and springs back instantly when pressed, it's overproofed, and may crack and collapse when baked. To fix overproofed dough, punch it down, knead it briefly and let it proof again until it's the correct size.

HOW HARD DO I PUNCH?

After proofing, you'll need to "punch down" the dough. The action isn't an actual fast punch—just press down firmly with your knuckles to remove some of the air.

Rise Up YEAST BREADS

Panettone

This classic bread is a must for Italian families at Christmas. Its reputation for being difficult is mostly due to multiple risings. Paper molds can be found online. If you use a metal pan, line it with parchment and grease to avoid sticking.
—Taste of Home *Test Kitchen*

Prep: **30 min. + chilling** • Bake: **1¼ hours**
Makes: **12 servings**

- **5 cups all-purpose flour, divided**
- **1 Tbsp. quick-rise yeast**
- **⅔ cup warm water (110° to 115°)**
- **½ cup sugar**
- **2 tsp. vanilla extract**
- **1 tsp. salt**
- **5 large eggs, room temperature, lightly beaten**
- **¾ cup butter, softened**
- **½ cup raisins**
- **½ cup golden raisins**
- **¼ cup chopped candied orange peel**

TOPPING

- **1 large egg**
- **1 Tbsp. water**
- **¼ cup sliced almonds**
- **1 Tbsp. coarse sugar**

1. In a large bowl, combine 1 cup flour, yeast and warm water. Cover and let rise until doubled, about 30 minutes.
2. Gradually beat in remaining 4 cups flour, sugar, vanilla and salt. Beat in eggs until blended. Switch to dough hook. Mix on medium speed until the mixture forms a smooth stiff dough, 2-3 minutes. Beat in butter, 1 Tbsp. at a time, mixing well after each addition. Beat on medium speed for 5 minutes. Stir in raisins and orange peel. Gently transfer to a greased bowl (dough will be sticky). Cover and refrigerate overnight.
3. Turn dough onto a lightly floured surface. Shape into a ball. Place in a 7-in.-wide-by-4-in.-tall paper panettone mold. Cover and let rise in a warm place until almost doubled, about 1½ hours.
4. Preheat oven to 350°. Lightly beat egg with 1 Tbsp. water; gently brush over the dough. Sprinkle with almonds and coarse sugar. Bake until golden brown, 1¼-1½ hours, covering with foil after 30 minutes. Insert a metal or wood skewer horizontally through the center of the loaf. Allow bread to cool, upside down, by resting ends of skewer on the tops of 2 large heavy cans.
1 PIECE 431 cal., 16g fat (8g sat. fat), 124mg chol., 340mg sod., 64g carb. (21g sugars, 2g fiber), 10g pro.

Sun-Dried Tomato Focaccia

This bread looks inviting and doesn't disappoint when you take a bite. The sun-dried tomatoes and red onions give it an extra-special appearance, fit for any celebratory meal.
—Kathy Katz, Ocala, FL

Prep: **1 hour 40 min. + rising** • Bake: **20 min.**
Makes: **2 loaves (8 pieces each)**

- **¼ cup chopped sun-dried tomatoes (not packed in oil)**
- **½ cup boiling water**
- **3 tsp. active dry yeast**
- **1¼ cups warm V8 juice (110° to 115°)**
- **2 Tbsp. olive oil**
- **¼ cup grated Parmesan cheese**
- **1 Tbsp. dried parsley flakes**
- **2 tsp. sugar**
- **1 tsp. salt**
- **1 tsp. dried basil**
- **½ tsp. garlic powder**
- **2 cups whole wheat flour**
- **1½ cups all-purpose flour**

TOPPING

- **2 Tbsp. slivered sun-dried tomatoes (not packed in oil)**
- **¼ cup boiling water**
- **12 thin slices red onion, halved**
- **1 Tbsp. olive oil**
- **Minced fresh parsley, optional**

1. In a small bowl, combine sun-dried tomatoes and boiling water. Let stand for 5 minutes; drain. Dissolve yeast in V8 juice.
2. Combine oil, Parmesan cheese, parsley flakes, sugar, salt, basil and garlic powder. Stir in yeast mixture and softened tomatoes; mix well. Stir in enough flour to form a soft dough
3. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, 1 hour.
4. In a small bowl, combine the slivered tomatoes and boiling water. Let stand for 5 minutes; drain and pat dry with paper towels.
5. Punch down the dough. Divide in half; roll each portion into a 9-in. circle. Place in 2 greased 9-in. cast-iron skillets or round baking pans.
6. Using end of a wooden spoon handle, make ¼-in. indentations in dough. Arrange tomato slivers and onion slices over dough; press down lightly. Cover and let rise in a warm place until doubled, about 30 minutes. Brush with oil.
7. Preheat oven to 375°. Bake until golden brown, 20-25 minutes. Remove to wire racks. If desired, top with additional Parmesan cheese and minced parsley.
1 PIECE 135 cal., 3g fat (1g sat. fat), 1mg chol., 247mg sod., 23g carb. (2g sugars, 3g fiber), 4g pro. **DIABETIC EXCHANGES** 1½ starch, ½ fat.

Swirled Pumpkin Yeast Bread

I call this my hostess-gift bread, but it's fantastic for any occasion at all. Swirls of cinnamon sugar make every slice irresistible.
—Shirley Runkle, St. Paris, OH

Prep: **45 min. + rising** • Bake: **50 min. + cooling** • Makes: **2 loaves (16 pieces each)**

- **3 cups whole wheat flour**
- **2 cups quick-cooking oats**
- **⅔ cup packed brown sugar**
- **2 pkg. (¼ oz. each) active dry yeast**
- **2½ tsp. pumpkin pie spice**
- **1½ tsp. salt**
- **1 tsp. sugar**
- **4½ to 5 cups bread flour**
- **1½ cups warm water (120° to 130°)**
- **1 cup canned pumpkin**
- **⅓ cup canola oil**
- **⅓ cup unsweetened applesauce**
- **2 large eggs, room temperature**
- **½ cup raisins**

FILLING

- **½ cup packed brown sugar**
- **1 tsp. ground cinnamon**
- **¼ cup butter, softened**

1. In a large bowl, mix first 7 ingredients and 2 cups bread flour. In a small saucepan, heat water, pumpkin, oil and applesauce to 120°-130°. Add to dry ingredients; beat on medium speed 2 minutes. Add eggs; beat on high 2 minutes. Stir in the raisins and enough remaining bread flour to form a firm dough.

2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Mix brown sugar and cinnamon. Punch down dough. Turn onto a lightly floured surface; divide in half. Roll each portion into an 18x9-in. rectangle. Spread each with 2 Tbsp. butter to within ½ in. of edges and sprinkle with ¼ cup brown sugar mixture. Roll up jelly-roll style, starting with a short side; pinch the seam to seal. Place seam side down in 2 greased 9x5-in. loaf pans. Cover with kitchen towels; let rise in a warm place until doubled, about 30 minutes. Preheat oven to 350°.

4. Bake until golden brown, 50-60 minutes. Cool 10 minutes before removing from pans to wire racks to cool.

1 PIECE 202 cal., 5g fat (1g sat. fat), 15mg chol., 130mg sod., 36g carb. (10g sugars, 3g fiber), 5g pro.

English Muffin Bread Loaf

Many years ago, a good friend gave me her mother's recipe for this delightful bread, and I've made it ever since. Toast it up for breakfast and don't forget to slather on your favorite jam.
—Jane Zielinski, Rotterdam Junction, NY

Prep: **15 min. + rising** • Bake: **35 min.**
Makes: **2 loaves (12 pieces each)**

- **5 cups all-purpose flour, divided**
- **2 pkg. (¼ oz. each) active dry yeast**
- **1 Tbsp. sugar**
- **2 tsp. salt**
- **¼ tsp. baking soda**
- **2 cups warm whole milk (120° to 130°)**
- **½ cup warm water (120° to 130°)**
- **Cornmeal**

1. In a large bowl, combine 2 cups flour, yeast, sugar, salt and baking soda. Add warm milk and water; beat on low speed for 30 seconds, scraping bowl occasionally. Beat on high for 3 minutes.
2. Stir in the remaining 3 cups flour (batter will be stiff). Do not knead. Grease two 8x4-in. loaf pans. Sprinkle pans with cornmeal. Spoon batter into the pans and sprinkle cornmeal on top. Cover and let rise in a warm place until doubled, about 45 minutes.
3. Bake at 375° until golden brown, about 35 minutes. Remove from pans immediately and cool on wire racks. Slice and toast.
FREEZE OPTION Securely wrap each loaf in foil; freeze. Thaw at room temperature.
1 PIECE 111 cal., 1g fat (0 sat. fat), 2mg chol., 219mg sod., 22g carb. (2g sugars, 1g fiber), 4g pro.

Dutch Oven Raisin Walnut Bread

On a cold day, nothing is better than a warm, crusty bread filled with raisins and walnuts.
—Catherine Ward, Mequon, WI

Prep: **15 min. + rising** • Bake: **50 min. + cooling**
Makes: **1 loaf (32 pieces)**

- **6 to 7 cups (125 grams per cup) all-purpose flour**
- **¼ cup sugar**
- **2 tsp. active dry yeast**
- **2 tsp. ground cinnamon**
- **2 tsp. salt**
- **1 cup raisins**
- **1 cup chopped walnuts**
- **3 cups cool water (70° to 75°)**

1. In a large bowl, whisk 6 cups flour, sugar, yeast, cinnamon and salt. Stir in raisins and walnuts; add water and enough remaining flour to form a moist, shaggy dough. Do not knead. Cover and let rise in a cool place until doubled, 7-8 hours.
2. Preheat oven to 450°; place a Dutch oven with lid on center rack and heat for at least 30 minutes. Once the Dutch oven is heated, turn dough onto a generously floured surface. Using a metal scraper or spatula, quickly shape into a round loaf. Gently place on top of a piece of parchment.
3. Using a sharp knife, make a ¼-in.-deep slash across top of loaf. Using the parchment, immediately lower loaf into heated Dutch oven. Cover; bake for 30 minutes. Uncover and bake until loaf is deep golden brown and sounds hollow when tapped, 20-30 minutes longer, partially covering if the bread is browning too much. Remove loaf from Dutch oven and cool completely on wire rack.
1 PIECE 130 cal., 3g fat (0 sat. fat), 0 chol., 149mg sod., 24g carb. (4g sugars, 1g fiber), 3g pro.

Cinnamon Swirl Bread

Your family will be impressed with the soft texture and appealing swirls of cinnamon in these buttery loaves.

—Diane Armstrong, Elm Grove, WI

Prep: **25 min. + rising** • Bake: **30 min.** • Makes: **2 loaves (16 pieces each)**

- **2 pkg. (¼ oz. each) active dry yeast**
- **⅓ cup warm water (110° to 115°)**
- **1 cup warm 2% milk (110° to 115°)**
- **1 cup sugar, divided**
- **2 large eggs, room temperature**
- **6 Tbsp. butter, softened**
- **1½ tsp. salt**
- **5½ to 6 cups all-purpose flour**
- **2 Tbsp. ground cinnamon**

1. In a large bowl, dissolve yeast in warm water. Add milk, ½ cup sugar, eggs, butter, salt and 3 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough.

2. Turn out dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover; let rise in a warm place until doubled, about 1 hour.

3. Mix the cinnamon and remaining ½ cup sugar. Punch down dough. Turn out onto a lightly floured surface; divide in half. Roll out each portion into an 18x8-in. rectangle; sprinkle each with about ¼ cup cinnamon sugar to within ½ in. of edges. Roll up jelly-roll style, starting with a short side; pinch seam to seal. Place seam side down in 2 greased 9x5-in. loaf pans.

4. Cover with kitchen towels; let rise in a warm place until doubled, about 1½ hours. Preheat oven to 350°.

5. Bake until golden brown, 30-35 minutes. Remove from pans to wire racks to cool.

1 PIECE 132 cal., 3g fat (2g sat. fat), 20mg chol., 141mg sod., 23g carb. (7g sugars, 1g fiber), 3g pro.

No-Knead Harvest Bread

This loaf allows you to enjoy homemade bread without all the work. Fresh-baked slices are seriously irresistible.
—Christine Rukavena, Milwaukee, WI

Prep: **30 min. + rising** • Bake: **30 min.**
Makes: **1 loaf (16 pieces)**

- **½ cup whole wheat flour**
- **½ cup cornmeal**
- **⅓ cup plus 2 Tbsp. assorted seeds, such as sesame seeds, flaxseed, sunflower kernels and poppy seeds, divided**
- **1¾ tsp. salt**
- **¼ tsp. active dry yeast**
- **3 cups bread flour, divided**
- **2¼ cups cool water (55° to 65°)**
- **2 Tbsp. molasses**
- **Additional cornmeal**

1. In a large bowl, combine whole wheat flour, cornmeal, ⅓ cup seeds, salt, yeast and 2½ cups bread flour. Stir in the water and molasses until blended; dough will be wet and sticky.
2. Cover; let stand at room temperature until more than doubled in size and bubbles are present on surface, 12-18 hours. Stir in remaining bread flour.
3. Grease a baking sheet; sprinkle well with additional cornmeal. Turn dough onto prepared pan. Using a spatula, gently shape into a 9-in. round loaf. Cover and let rise at room temperature for 2 hours or until dough holds an indentation when gently pressed (loaf will slightly increase in size).
4. Arrange 1 oven rack at lowest rack setting; place second rack in middle of oven. Place an oven-safe skillet on bottom oven rack; preheat the oven and skillet to 475°. Meanwhile, in a small saucepan, bring 2 cups water to a boil.
5. Gently press remaining seeds onto top of loaf. Wearing oven mitts, place bread on top rack. Pull bottom rack out by 6-8 in.; add boiling water to skillet. (Work quickly and carefully, pouring water away from you. Don't worry if water is left in the saucepan.) Carefully slide bottom rack back into place; quickly close door to trap steam in oven.
6. Reduce heat to 425°; bake 10 minutes. Remove skillet from the oven; bake bread 20-25 minutes longer or until deep golden brown and bread sounds hollow when center is tapped. Cool on a wire rack.
1 PIECE 134 cal., 2g fat (0 sat. fat), 0 chol., 265mg sod., 26g carb. (2g sugars, 2g fiber), 5g pro. **DIABETIC EXCHANGES** 1½ starch.

Chocolate Bourbon Pecan Monkey Bread

Time to give rum cake a little competition! If this boozy take on monkey bread is too strong for your taste, cut back on the bourbon or use milk as a non-alcoholic substitute.
—James Schend, Pleasant Prairie, WI

Prep: **1½ hours + chilling** • Bake: **50 min. + cooling** • Makes: **18 servings**

- **¾ cup butter, divided**
- **1 pkg. (¼ oz.) active dry yeast**
- **½ cup warm water (110° to 115°)**
- **½ cup warm 2% milk (110° to 115°)**
- **2 large eggs, room temperature**
- **3 Tbsp. bourbon or whiskey**
- **4½ to 5 cups all-purpose flour**
- **1¼ cups sugar, divided**
- **¾ tsp. salt**
- **2 semisweet baking chocolate bars (4 oz. each) plus 1 oz., broken into ¼-oz. pieces (36 pieces total)**

BOURBON CARAMEL

- **⅔ cup packed brown sugar**
- **¼ cup butter, cubed**
- **¼ cup bourbon or whiskey**
- **1 cup chopped pecans**

BOURBON CHOCOLATE GLAZE

- **1 semisweet baking chocolate bar (4 oz.), chopped**
- **¼ cup bourbon or whiskey**

1. Microwave ¼ cup butter until melted. Dissolve yeast in warm water and milk; let stand until foamy, about 10 minutes. In another bowl, combine eggs, bourbon and melted butter; stir in 2 cups flour, ¼ cup sugar, salt and yeast mixture. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough.

2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover; refrigerate overnight.

3. Punch down dough. Turn onto a lightly floured surface; divide and shape into 36 rolls. Flatten rolls into circles; place 1 chocolate piece in center of each. Fold dough over filling; pinch edges well to seal. Melt remaining ½ cup butter; pour into a shallow bowl. Place remaining 1 cup sugar in another shallow bowl. Dip balls in melted butter, allowing excess to drip off, then roll in sugar.

4. For bourbon caramel, bring brown sugar, butter and bourbon to a boil in a small saucepan over medium heat. Cook and stir 3 minutes. Pour half the caramel into a greased 10-in. fluted tube pan; layer with half the pecans and half the dough balls; repeat layers. Cover with a kitchen towel; let rise in a warm place until doubled, about 45 minutes.

5. Preheat oven to 350°. Place a sheet of foil on bottom oven rack. Bake the bread on middle oven rack until golden brown, 50-55 minutes. (Cover loosely with foil for last 10-15 minutes if top browns too quickly.) Cool in pan 10 minutes before inverting onto a serving plate. Meanwhile, for the bourbon chocolate glaze, melt the chocolate in a small heavy saucepan over medium-low heat. Remove from heat; stir in bourbon until smooth. Drizzle glaze over warm bread.

2 PIECES 445 cal., 20g fat (10g sat. fat), 42mg chol., 174mg sod., 52g carb. (26g sugars, 2g fiber), 6g pro.

Old-Fashioned Brown Bread

This chewy bread boasts a slightly sweet flavor that will transport you back to the old days.
—Patricia Donnelly, Kings Landing, NB

Prep: **20 min. + rising**
Bake: **35 min. + cooling**
Makes: **2 loaves (16 pieces each)**

- **2⅓ cups boiling water**
- **1 cup old-fashioned oats**
- **½ cup butter, cubed**
- **⅓ cup molasses**
- **5½ to 6½ cups all-purpose flour**
- **5 tsp. active dry yeast**
- **2 tsp. salt**

1. In a large bowl, pour boiling water over oats. Stir in butter and molasses. Let stand until mixture cools to 110°-115°, stirring occasionally.
2. In a second bowl, combine 3½ cups flour, yeast and salt. Beat in the oat mixture until blended. Stir in enough remaining flour to form a soft dough.
3. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
4. Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into loaves. Place in 2 greased 9x5-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Preheat oven to 375°.
5. Bake 35-40 minutes or until golden brown. Remove from pans to wire racks to cool.
1 PIECE 124 cal., 3g fat (2g sat. fat), 8mg chol., 170mg sod., 21g carb. (2g sugars, 1g fiber), 3g pro.

Everything Bread

I love to make bread from scratch, and this has become one of our tried-and-true favorites to serve with any meal, casual or formal.
—Traci Wynne, Denver, PA

Prep: **45 min. + rising**
Bake: **25 min.**
Makes: **1 loaf (25 pieces)**

- **1 pkg. (¼ oz.) active dry yeast**
- **¾ cup warm water (110° to 115°)**
- **1 cup warm 2% milk (110° to 115°)**
- **¼ cup butter, softened**
- **2 Tbsp. sugar**
- **1 large egg yolk, room temperature**
- **1½ tsp. salt**
- **4 to 4½ cups all-purpose flour**
- **1 large egg white**
- **2 tsp. water**
- **1 tsp. coarse sea salt or kosher salt**
- **1 tsp. dried minced onion**
- **1 tsp. each sesame, caraway and poppy seeds**

1. In a large bowl, dissolve yeast in warm water. Add milk, butter, sugar, egg yolk, salt and 2 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a firm dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise until doubled, about 1 hour.
3. Punch dough down. Turn onto a lightly floured surface; divide dough into thirds. Shape each into a 20-in. rope. Place ropes on a large greased baking sheet and braid; pinch ends to seal and tuck under. Cover and let rise until doubled, about 45 minutes.
4. Preheat oven to 375°. Combine egg white and water; brush over dough. Combine salt, onion and seeds; sprinkle over bread. Bake 22-28 minutes or until golden brown. Remove from pan to a wire rack to cool.
1 PIECE 102 cal., 2g fat (1g sat. fat), 14mg chol., 237mg sod., 17g carb. (2g sugars, 1g fiber), 3g pro.

Cinnamon Roll Coffee Cakes

The house would smell so wonderful whenever my mom made these mouthwatering coffee cakes. Now I bake them for any special gathering. They also make fabulous gifts.
—Tracey Sorrentino, Commerce, MI

Prep: **40 min. + rising** • Bake: **20 min.** • Makes: **4 coffee cakes (12 pieces each)**

- **2 pkg. (¼ oz. each) active dry yeast**
- **⅓ cup warm water (110° to 115°)**
- **1 cup warm 2% milk (110° to 115°)**
- **1 cup butter, melted**
- **2 large eggs, room temperature, beaten**
- **½ cup sugar**
- **1 tsp. salt**
- **5½ to 6¼ cups all-purpose flour**

FILLING

- **1 cup butter, softened**
- **½ cup packed brown sugar**
- **1 Tbsp. ground cinnamon**
- **1½ cups chopped pecans**

ICING

- **1½ cups confectioners' sugar**
- **½ tsp. vanilla extract**
- **2 to 3 Tbsp. 2% milk**

1. In a large bowl, dissolve the yeast in warm water. Add the milk, butter, eggs, sugar, salt and 3 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.

2. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Punch dough down; turn onto a floured surface. Divide into 4 portions. Roll each portion into a 12x8-in. rectangle. In a bowl, cream butter, brown sugar and cinnamon. Spread over each rectangle to within ½ in. of the edges. Sprinkle with the pecans. Roll up each jelly-roll style, starting with a long side; pinch seams to seal.

4. Place each roll seam side down in a greased 15x10x1-in. baking pan; pinch ends together to form a ring. With scissors, cut from an outside edge two-thirds of the way toward center of the ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show, slightly overlapping the previous strip. Cover and let rise in a warm place until doubled, about 30 minutes.

5. Bake at 350° for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool completely. Combine icing ingredients; drizzle over coffee cakes. May be frozen for up to 2 months.

1 PIECE 184 cal., 11g fat (5g sat. fat), 30mg chol., 133mg sod., 20g carb. (8g sugars, 1g fiber), 2g pro.

Herb & Parmesan Fougasse

This traditional French bread, a kind of French variation of focaccia, is easy to make and so flavorful. You can also use 1 teaspoon dried herbs in place of the fresh. It's often served with a dipping sauce, such as olive oil and garlic.

—Holly Balzer-Harz, Malone, NY

Prep: **35 min. + rising** • Bake: **15 min.** Makes: **12 servings**

- **4 cups bread flour**
- **1¾ tsp. salt**
- **1¾ tsp. active dry yeast**
- **2 Tbsp. olive oil**
- **1½ cups warm water (110° to 115°)**
- **2 tsp. minced fresh rosemary or 1 tsp. dried rosemary**
- **2 tsp. minced fresh thyme or 1 tsp. dried thyme**
- **2 tsp. minced fresh basil or 1 tsp. dried basil**
- **2 tsp. chopped fresh sage or 1 tsp. dried sage leaves**
- **¼ cup grated Parmesan cheese**
- **½ tsp. dried basil**
- **½ tsp. sea salt flakes**

1. In a large bowl, mix the flour, yeast and salt. Add water and oil to dry ingredients; beat on low for 2 minutes. Using a dough hook, beat on medium speed, for 5 minutes. Stir in herbs and Parmesan cheese; dough will be sticky.

2. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Preheat oven to 425°. Turn dough out onto lightly floured surface; carefully divide in half. Place each half onto parchment-lined baking sheets. With floured hands, shape into long ovals.

4. Using a sharp knife, make 1 long cut down the middle, leaving 1 in. of uncut edges on each end. Make 4 cuts on either side of the long cut, so dough resembles a leaf shape. Stretch the dough as needed to emphasize the cuts.

5. Cover with kitchen towels; let rise in a warm place, until almost doubled, about 20 minutes.

6. Sprinkle with salt, dried basil and additional grated Parmesan cheese. Bake until golden brown, about 15-20 minutes.

1 PIECE 194 cal., 4g fat (1g sat. fat), 1mg chol., 456mg sod., 34g carb. (0 sugars, 1g fiber), 6g pro.

Mom's Italian Bread

I think Mom used to bake at least four of these tender loaves at once, and they never lasted long. She served the bread with every Italian meal. I love it toasted too.
—Linda Harrington, Windham, NH

Prep: **30 min. + rising** • Bake: **20 min.**
Makes: **2 loaves (12 pieces each)**

- **1 pkg. (¼ oz.) active dry yeast**
- **2 cups warm water (110° to 115°)**
- **1 tsp. sugar**
- **2 tsp. salt**
- **5½ cups all-purpose flour**

1. In a large bowl, dissolve yeast in warm water. Add the sugar, salt and 3 cups flour. Beat on medium speed for 3 minutes. Stir in remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Turn onto a floured surface; divide in half. Shape each portion into a loaf. Place each loaf seam side down on a greased baking sheet. Cover and let rise until doubled, about 30 minutes.
4. Meanwhile, preheat oven to 400°. With a sharp knife, make 4 shallow slashes across top of each loaf. Bake 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.
1 PIECE 106 cal., 0 fat (0 sat. fat), 0 chol., 197mg sod., 22g carb. (1g sugars, 1g fiber), 3g pro.

Ash Plank
Serving Board $105
jkadams.com

Cheddar Loaves

Swirls of cheddar cheese give these loaves a rich flavor. Try a slice or two for sandwiches, toasted for breakfast or served on the side with a salad.
—Agnes Ward, Stratford, ON

Prep: **25 min. + rising** • Bake: **35 min.** Makes: **2 loaves (12 pieces each)**

- **1 Tbsp. active dry yeast**
- **½ cup warm water (110° to 115°)**
- **2 cups warm 2% milk (110° to 115°)**
- **2 large eggs, room temperature**
- **2 Tbsp. butter, softened**
- **1 Tbsp. sugar**
- **2 tsp. salt**
- **7 to 7½ cups all-purpose flour**
- **2 cups shredded sharp cheddar cheese**

1. In a large bowl, dissolve yeast in warm water. Add milk, eggs, butter, sugar, salt and 3 cups flour; beat on medium speed 2 minutes. Stir in enough remaining flour to form a soft dough.
2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover; let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Turn onto a lightly floured surface; knead in cheese. Divide dough in half; shape each portion into a 6-in. round loaf. Place on greased baking sheets. Cover with kitchen towels; let rise in a warm place until doubled, about 45 minutes. Preheat oven to 350°.
4. Bake until golden brown, 35-40 minutes. Remove from pans to wire racks to cool.
1 PIECE 199 cal., 5g fat (3g sat. fat), 29mg chol., 282mg sod., 30g carb. (2g sugars, 1g fiber), 7g pro.

Braided Multigrain Loaf

This bread is so robust, you could make a meal out of it—just add a little butter. Oats, rye flour, rice and sunflower kernels make it hearty.
—Jane Thomas, Burnsville, MN

Prep: **40 min. + rising** • Bake: **30 min.**
Makes: **1 loaf (24 pieces)**

- **2 cups whole wheat flour**
- **1 cup quick-cooking oats**
- **½ cup rye flour**
- **1 pkg. (¼ oz.) active dry yeast**
- **2 tsp. salt**
- **4 to 4¼ cups all-purpose flour**
- **2 cups 2% milk**
- **½ cup honey**
- **⅓ cup water**
- **2 Tbsp. butter**
- **1 cup cooked long grain rice, cooled**

TOPPING

- **1 large egg, room temperature**
- **1 Tbsp. water**
- **⅓ cup sunflower kernels**

1. In a large bowl, mix whole wheat flour, oats, rye flour, yeast, salt and 1 cup all-purpose flour. In a small saucepan, heat milk, honey, water and butter to 120°-130°. Add to dry ingredients; beat on medium speed 2 minutes. Add an additional 1 cup all-purpose flour; beat 2 minutes longer. Stir in rice and enough remaining flour to form a stiff dough.
2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch down dough. Turn onto a lightly floured surface; divide into thirds. Cover and let rest 5 minutes. Roll each portion into an 18-in. rope. Place ropes on a greased baking sheet and braid. Shape into a ring. Pinch ends to seal; tuck under.
4. Cover; let rise in a warm place until doubled, about 30 minutes. Preheat oven to 375°.
5. For topping, in a small bowl, whisk egg and water; brush over dough. Sprinkle with sunflower kernels. Bake until golden brown, 30-40 minutes. Remove loaf to a wire rack to cool.
1 PIECE 195 cal., 4g fat (1g sat. fat), 12mg chol., 231mg sod., 36g carb. (7g sugars, 3g fiber), 6g pro.

Chocolate Babka

I love this chocolate babka. It's a rewarding recipe for taking the next step in your bread baking. Even if it's slightly imperfect going into the oven, it turns out gorgeous. Look at those swirls!

—Lisa Kaminski, Wauwatosa, WI

Prep: **20 min. + chilling** • Bake: **35 min. + cooling** • Makes: **2 loaves (16 pieces each)**

- **4¼ to 4¾ cups all-purpose flour**
- **½ cup sugar**
- **2½ tsp. quick-rise yeast**
- **¾ tsp. salt**
- **⅔ cup butter**
- **½ cup water**
- **3 large eggs plus 1 large egg yolk, room temperature, beaten**
- **2 Tbsp. grated orange zest**

FILLING

- **½ cup butter, cubed**
- **5 oz. dark chocolate chips**
- **½ cup confectioners' sugar**
- **⅓ cup baking cocoa**
- **¼ tsp. salt**

GLAZE

- **¼ cup sugar**
- **¼ cup water**

1. In a large bowl, mix 2 cups flour, sugar, yeast and salt. Cut in butter until crumbly. In a small saucepan, heat the water to 120°-130°; stir into dry ingredients. Stir in eggs and yolk, orange zest and enough remaining flour to form a soft dough (dough will be sticky).

2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and refrigerate 8 hours or overnight.

3. Turn out dough onto a lightly floured surface; divide in half. Roll each half into a 12x10-in. rectangle. For filling, in a microwave, melt butter and chocolate chips; stir until smooth. Stir in the confectioners' sugar, cocoa and salt. Spread filling to within ½ in. of edges. Roll up jelly-roll style, starting with a long side; pinch seam and ends to seal.

4. Using a sharp knife, cut each roll lengthwise in half; carefully turn each half cut side up. Loosely twist strips around each other, keeping cut surfaces facing up; pinch ends together to seal. Place cut side up in 2 greased 9x5-in. loaf pans. Cover with kitchen towels; let rise in a warm place until almost doubled, about 1 hour. Preheat oven to 375°.

5. Bake until golden brown, 35-45 minutes, tenting with foil halfway through baking. Meanwhile, in a saucepan, combine sugar and water; bring to a boil. Reduce heat; simmer, uncovered, 10 minutes. Brush over warm babka. Cool for 10 minutes before removing from pans to wire racks.

1 PIECE 181 cal., 9g fat (5g sat. fat), 41mg chol., 136mg sod., 23g carb. (10g sugars, 1g fiber), 3g pro.

Flaky Danish Kringle

This traditional Scandinavian yeast bread has flaky layers of tender dough flavored with almond paste. The unique sugar cookie crumb coating adds the perfect amount of sweetness.

—Lorna Jacobsen, Arrowwood, AB

Prep: **30 min. + rising** • Bake: **20 min.** • Makes: **20 servings**

- **8 Tbsp. butter, softened, divided**
- **1½ to 2 cups all-purpose flour, divided**
- **1 pkg. (¼ oz.) active dry yeast**
- **2 Tbsp. warm water (110° to 115°)**
- **¼ cup warm half-and-half cream (110° to 115°)**
- **2 Tbsp. sugar**
- **¼ tsp. salt**
- **1 large egg, room temperature, beaten**
- **½ cup almond paste**
- **1 large egg white, beaten**
- **¼ cup sugar cookie crumbs**
- **2 Tbsp. sliced almonds**

1. In a small bowl, cream 6 Tbsp. butter and 2 Tbsp. flour. Spread into an 8x4-in. rectangle on a piece on waxed paper. Cover with waxed paper; refrigerate.

2. In a large bowl, dissolve the yeast in warm water. Add cream, sugar, salt and egg; beat until smooth. Stir in enough remaining flour to form a soft dough.

3. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Do not let rise. Roll into an 8-in. square. Remove top sheet of waxed paper from butter mixture; invert onto center of dough. Peel off waxed paper. Fold plain dough over butter layer. Fold widthwise into thirds. Roll out into a 12x6-in. rectangle. Fold into thirds. Repeat rolling and folding twice. Wrap in waxed paper; refrigerate for 30 minutes.

4. On a lightly floured surface, roll into a 24x5-in. rectangle. In a small bowl, beat almond paste and remaining butter; beat until smooth. Spread lengthwise down the center of dough. Fold dough over filling to cover; pinch to seal. Place on a greased baking sheet. Shape into a pretzel. Flatten lightly with a rolling pin. Cover and let rise in a warm place until doubled, about 1 hour. Preheat oven to 350°.

5. Brush egg white over dough. Sprinkle with cookie crumbs and almonds. Bake until golden brown, 20-25 minutes. Carefully remove from pan to a wire rack to cool.

1 PIECE 121 cal., 7g fat (3g sat. fat), 24mg chol., 88mg sod., 12g carb. (3g sugars, 1g fiber), 2g pro.

Hover camera here!
Follow *Taste of Home* on Instagram for even more recipes.

No-Knead Honey Oatmeal Bread

We especially enjoy this tasty bread because we like using honey as a natural sweetener. We use the bread for both toast and sandwiches.
—Janice Dancer, Williamstown, VT

Prep: **25 min. + rising** • Bake: **40 min.**
Makes: **2 loaves (12 pieces each)**

- **2 cups water, divided**
- **1 cup rolled oats**
- **⅓ cup butter, softened**
- **⅓ cup honey**
- **1 Tbsp. salt**
- **2 pkg. (¼ oz. each) active dry yeast**
- **1 large egg, room temperature**
- **4 to 5 cups all-purpose flour**
- **Melted butter, optional**

1. In a small saucepan, heat 1 cup water to boiling. Stir in oats, butter, honey and salt. Let stand until mixture cools to 110°-115°, stirring occasionally. Heat the remaining 1 cup water to 110°-115°.
2. In a large bowl, dissolve yeast in warm water. Add egg, oat mixture and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Do not knead. Place in a greased bowl, turning once to grease the top. Cover; let rise in a warm place until doubled, about 1 hour.
3. Punch down dough; divide evenly between 2 greased 8x4-in. loaf pans. Smooth tops of loaves. Cover and let rise in a warm place until doubled, 35-40 minutes. Using a sharp knife, make a shallow slash down the center of each loaf.
4. Bake at 375° until golden brown, 40-45 minutes. Remove from pans to wire racks to cool. If desired, brush with melted butter.
1 PIECE 132 cal., 3g fat (2g sat. fat), 16mg chol., 325mg sod., 22g carb. (4g sugars, 1g fiber), 3g pro.

Rosemary Focaccia

The savory aroma of rosemary as this classic bread bakes is irresistible. Try this bread as a side with any meal, as a snack or as a pizza crust.
—Debrah Peoples, Calgary, AB

Prep: **30 min. + rising** • Bake: **25 min.**
Makes: **2 loaves (8 pieces each)**

- ¼ cup plus 3 Tbsp. olive oil, divided
- 2 medium onions, chopped
- 1½ tsp. active dry yeast
- 1½ cups warm water (110° to 115°), divided
- ½ tsp. sugar
- ½ tsp. salt
- 3 to 4 cups all-purpose flour
- 2 Tbsp. snipped fresh rosemary or 2 tsp. dried rosemary, crushed, divided
- Cornmeal
- Coarse salt

1. In a large skillet, heat ¼ cup oil over medium heat. Add onions; cook and stir until tender, 6-8 minutes. In a large bowl, dissolve yeast in ¼ cup warm water. Add sugar; let stand 5 minutes. Add 2 Tbsp. oil, salt and remaining water. Add 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead dough until smooth and elastic, 6-8 minutes. Add onions and 1 Tbsp. rosemary. Knead 1 minute longer. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 40 minutes.
3. Punch dough down. Turn onto a lightly floured surface; divide in half. Pat each piece flat. Let rest 5 minutes. Grease 2 round baking pans and sprinkle with cornmeal. Stretch each portion of dough into a 10-in. circle on prepared pans. Cover and let rise until doubled, about 40 minutes. Preheat oven to 375°.
4. Brush with remaining 1 Tbsp. oil. Sprinkle with coarse salt and remaining 1 Tbsp. rosemary. Bake until golden brown, 25-30 minutes. Remove from pans to wire racks. Serve warm.
1 PIECE 147 cal., 6g fat (1g sat. fat), 0 chol., 75mg sod., 20g carb. (2g sugars, 1g fiber), 3g pro.

Jalapeno Cheese Bread

Cheddar cheese and jalapenos give this bread a spicy Southwestern flair. It makes a terrific accompaniment to chilis and stews. Top it with sweet cream butter and watch it disappear.
—Julie Delisle, Sainte-Sabine, QC

Prep: **25 min. + rising** • Bake: **30 min.**
Makes: **2 loaves (12 pieces each)**

- **1 pkg. (¼ oz.) active dry yeast**
- **1 cup warm water (110° to 115°)**
- **¼ cup sugar**
- **2 Tbsp. canola oil**
- **½ tsp. salt**
- **3 to 3½ cups all-purpose flour**
- **2 cups shredded cheddar cheese**
- **½ cup finely chopped seeded jalapeno peppers**

1. Dissolve yeast in warm water. In a large bowl, combine sugar, oil, salt, yeast mixture and 2 cups flour. Beat on medium speed until smooth. Stir in enough remaining flour to form a stiff dough. Stir in cheese and jalapenos.
2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Divide in half and shape into loaves. Place in 2 greased 8x4-in. loaf pans. Cover with kitchen towels; let rise in a warm place until almost doubled, about 40 minutes. Preheat oven to 350°.
4. Bake until golden brown, 30-35 minutes. Remove from pans to wire racks to cool.
NOTE Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.
1 PIECE 110 cal., 4g fat (2g sat. fat), 10mg chol., 106mg sod., 15g carb. (2g sugars, 1g fiber), 4g pro.

Apricot Bubble Ring

Both of our daughters received ribbons for this recipe at the 4-H fair. This bubble ring is perfect for serving a crowd at breakfast.
—Lois Schlickau, Haven, KS

Prep: **25 min. + rising** • Bake: **30 min.**
Makes: **20 servings**

- **1 pkg. (¼ oz.) active dry yeast**
- **¼ cup warm water (110° to 115°)**
- **½ cup warm 2% milk (110° to 115°)**
- **⅓ cup butter, melted**
- **⅓ cup sugar**
- **2 large eggs, room temperature**
- **1 tsp. salt**
- **3¾ to 4 cups all-purpose flour**

FILLING

- **¾ cup sugar**
- **1 tsp. ground cinnamon**
- **6 Tbsp. butter, melted, divided**
- **⅔ cup apricot preserves**
- **¾ cup finely chopped walnuts**

1. In a large bowl, dissolve the yeast in warm water. Add the milk, butter, sugar, eggs and salt; mix well. Add 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. For filling, combine the sugar and cinnamon in a shallow bowl; set aside. Punch dough down; cover and let rest 10 minutes. Pour 2 Tbsp. melted butter into bottom of greased 10-in. fluted tube pan.
4. On a lightly floured surface, divide the dough into 20 pieces and form into balls. Dip each ball into remaining melted butter, then roll in cinnamon sugar. Place 10 balls into prepared pan. Spoon half the apricot preserves between the balls; sprinkle with half the walnuts. Repeat. Cover and let rise until doubled, about 45 minutes.
5. Bake at 350° until browned, 30-35 minutes. Cool 5 minutes before inverting onto a serving plate. Serve warm.
1 PIECE 252 cal., 10g fat (5g sat. fat), 37mg chol., 185mg sod., 37g carb. (16g sugars, 1g fiber), 4g pro.

Hungarian Nut Rolls

It isn't officially Christmas until I've made this treasured recipe from my husband's grandmother. The apple-walnut filling has the most amazing flavor.
—Donna Bardocz, Howell, MI

Prep: **40 min. + rising** • Bake: **30 min. + cooling** • Makes: **4 loaves (12 pieces each)**

- **2 pkg. (¼ oz. each) active dry yeast**
- **½ cup warm 2% milk (110° to 115°)**
- **¼ cup plus 2 Tbsp. sugar**
- **¾ tsp. salt**
- **1 cup butter, softened**
- **1 cup sour cream**
- **3 large eggs, room temperature, lightly beaten**
- **6 to 6½ cups all-purpose flour**

FILLING

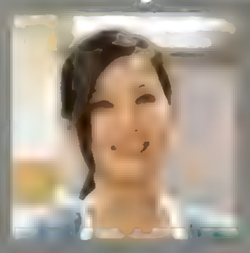
- **1¼ cups sugar**
- **½ cup butter, cubed**
- **1 large egg**
- **½ tsp. ground cinnamon**
- **4½ cups ground walnuts**
- **1 large apple, peeled and grated**

ICING

- **2 cups confectioners' sugar**
- **2 to 3 Tbsp. 2% milk**

1. In a large bowl, dissolve yeast in warm milk. Add the sugar, salt, butter, sour cream, eggs and 3 cups flour. Beat on medium speed until smooth, 3 minutes. Stir in enough remaining flour to form a soft dough (dough will be sticky).
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Meanwhile, in a large saucepan, combine the sugar, butter, egg and cinnamon. Cook and stir over medium heat until mixture is thick enough to coat the back of a spoon. Remove from heat; gently stir in walnuts and apple. Cool completely.
4. Punch dough down. Turn onto a lightly floured surface; divide into 4 portions. Roll each into a 12x10-in. rectangle. Spread the filling to within ½ in. of the edges. Roll up jelly-roll style, starting with a long side; pinch seams to seal. Place seam side down on greased baking sheets. Cover and let rise until doubled, about 30 minutes.
5. Bake at 350° until lightly browned, 30-40 minutes. Remove from pans to wire racks to cool. Combine icing ingredients; drizzle over loaves.
1 PIECE 222 cal., 12g fat (5g sat. fat), 36mg chol., 87mg sod., 26g carb. (13g sugars, 1g fiber), 4g pro.

Crusty Homemade Bread



Crackling homemade bread makes an average day extraordinary. Enjoy this beautiful loaf as is, or stir in a few favorites such as cheese, garlic, herbs and dried fruits.

—Megumi Garcia, Milwaukee, WI

Prep: **20 min. + chilling** • Bake: **50 min.** Makes: **1 loaf (16 pieces)**

- **1½ tsp. active dry yeast**
- **1¾ cups warm water (110° to 115°)**
- **3½ cups plus 1 Tbsp. all-purpose flour, divided**
- **2 tsp. salt**
- **1 Tbsp. cornmeal or additional flour**

1. In a large bowl, dissolve yeast in warm water. Using a rubber spatula, stir in 3½ cups flour and salt to form a soft, sticky dough. Do not knead. Cover and let rise at room temperature 1 hour.

2. Stir down dough (dough will be sticky). Turn onto a floured surface; with floured hands pat into a 9-in. square. Fold square into thirds, forming a 9x3-in. rectangle. Fold rectangle into thirds, forming a 3-in. square. Place in a large greased bowl, turning once to grease the top. Cover and let rise at room temperature until almost doubled, about 1 hour.

3. Punch down the dough and repeat folding process. Return dough to bowl; refrigerate, covered, overnight.

4. Grease the bottom of a disposable foil roasting pan with sides at least 4 in. high; dust pan with cornmeal. Turn dough onto a floured surface. Knead gently 6-8 times; shape into a 6-in. circle. Place into prepared pan; dust top with remaining 1 Tbsp. flour. Cover the pan and let rise at room temperature until dough expands to 7½ in. long, about 1¼ hours.

5. Preheat oven to 500°. Using a sharp knife, make a ¼-in.-deep slash across top of dough. Cover the pan tightly with foil. Bake on lowest oven rack 25 minutes.

6. Reduce oven setting to 450°. Remove foil; bake bread until deep golden brown, 25-30 minutes. Remove loaf to a wire rack to cool.

1 PIECE 105 cal., 0 fat (0 sat. fat), 0 chol.,296mg sod., 22g carb. (0 sugars, 1g fiber), 3g pro.

For a heartier crusty bread that's still soft and light, you can substitute whole wheat flour for up to half of the all-purpose flour.

Reader Review

"This comes out amazing every time we make it, and we make it a lot!"

JEN338
TASTEOFHOME.COM

Gluten-Free Sandwich Bread

In my search for a satisfying gluten-free bread, this recipe rose to the top. Unlike some varieties, it's soft and has a tender texture.

—Doris Kinney, Merrimack, NH

Prep: **20 min. + rising**
Bake: **30 min. + cooling**
Makes: **1 loaf (16 pieces)**

- **1 Tbsp. active dry yeast**
- **2 Tbsp. sugar**
- **1 cup warm fat-free milk (110° to 115°)**
- **2 large eggs, room temperature**
- **3 Tbsp. canola oil**
- **1 tsp. cider vinegar**
- **2½ cups gluten-free all-purpose baking flour (without xanthan gum)**
- **2½ tsp. xanthan gum**
- **1 tsp. unflavored gelatin**
- **½ tsp. salt**

1. Grease a 9x5-in. loaf pan and sprinkle with the gluten-free flour; set aside.

2. In a small bowl, dissolve yeast and sugar in warm milk. In a stand mixer with a paddle attachment, combine the eggs, oil, vinegar and yeast mixture. Gradually beat in flour, xanthan gum, gelatin and salt. Beat on low speed for 1 minute. Beat on medium for 2 minutes. (Dough will be softer than yeast bread dough with gluten.)

3. Transfer to prepared pan. Smooth the top with a wet spatula. Cover and let rise in a warm place until dough reaches the top of pan, about 25 minutes.

4. Preheat oven to 375°. Bake 20 minutes; cover loosely with foil. Bake until golden brown, 10-15 minutes longer. Remove from pan to a wire rack to cool.

NOTE Read all ingredient labels for possible gluten content prior to use. Ingredient formulas can change, and production facilities vary among brands. If you're concerned that your brand may contain gluten, contact the company.

1 PIECE 110 cal., 4g fat (0 sat. fat), 27mg chol., 95mg sod., 17g carb. (3g sugars, 2g fiber), 4g pro. **DIABETIC EXCHANGES** 1 starch, ½ fat.

Sourdough Starter

Some 25 years ago, I received this recipe and some starter from a good friend, who is now a neighbor. I use it to make many loaves of the sourdough French bread.
—Delila George, Junction City, OR

Prep: **10 min. + standing**
Makes: **about 3 cups**

- **2 cups all-purpose flour**
- **1 pkg. (¼ oz.) active dry yeast**
- **2 cups warm water (110° to 115°)**

1. In a covered 4-qt. glass or ceramic container, mix flour and yeast. Gradually stir in warm water until smooth. Cover loosely with a kitchen towel; let stand in a warm place 2-4 days or until mixture is bubbly and sour smelling and a clear liquid has formed on top. (Starter may darken, but if starter turns another color or develops an offensive odor or mold, discard it and start over.)
2. Cover tightly and refrigerate starter until ready to use. Use and replenish starter, or nourish it, once every 1-2 weeks.
TO USE AND REPLENISH STARTER Stir to blend in any liquid on top. Remove amount of starter needed; bring to room temperature before using. For each ½ cup starter removed, add ½ cup flour and ½ cup warm water to the remaining starter and stir until smooth. Cover loosely and let stand in a warm place 1-2 days or until light and bubbly. Stir; cover tightly and refrigerate.
TO NOURISH STARTER Remove half the starter. Stir in equal parts flour and warm water; cover loosely and let stand in a warm place 1-2 days or until light and bubbly. Stir; cover tightly and refrigerate.
1 TBSP. 19 cal., 0 fat (0 sat. fat), 0 chol., 0 sod., 4g carb. (0 sugars, 0 fiber), 1g pro.

Le Parfait Screw Top Jar
Wide Mouth French Glass Jar $24
amazon.com

Sourdough French Bread

These loaves rival any found in stores and can be made with relative ease.
—Delila George, Junction City, OR

Prep: **15 min. + rising** • Bake: **20 min.**
Makes: **2 loaves (10 pieces each)**

- **1 pkg. (¼ oz.) active dry yeast**
- **1¾ cups warm water (110° to 115°)**
- **¼ cup Sourdough Starter (p. 32)**
- **2 Tbsp. canola oil**
- **2 Tbsp. sugar**
- **2 tsp. salt**
- **4¼ cups all-purpose flour**

CORNSTARCH WASH

- **½ cup water**
- **1½ tsp. cornstarch**

1. In a large mixing bowl, dissolve yeast in warm water. Add the Sourdough Starter, oil, sugar, salt and 3 cups flour. Beat until smooth. Stir in enough additional flour to form a soft dough.
2. Turn onto a floured surface; knead gently 20-30 times (dough will be slightly sticky). Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, 1-1½ hours.
3. Preheat oven to 400°. Punch dough down. Turn dough onto a lightly floured surface; divide in half. Roll each into a 12x8-in. rectangle. Roll up, jelly-roll style, starting with a long side; pinch ends to seal. Place seam side down on 2 greased baking sheets; tuck ends under. Cover and let rise until doubled, about 30 minutes.
4. With a sharp knife, make 4 shallow diagonal slashes across top of each loaf. In a small saucepan, combine water and cornstarch. Cook and stir over medium heat until thickened. Brush some over loaves.
5. Bake for 15 minutes. Brush loaves with remaining cornstarch wash. Bake until lightly browned, 5-10 minutes. Remove from pans to wire racks to cool.
1 PIECE 116 cal., 2g fat (0 sat. fat), 0 chol., 237mg sod., 22g carb. (1g sugars, 1g fiber), 3g pro.

Best QUICK BREADS

Avocado Quick Bread

I love to have avocados on hand, but they sometimes get too ripe before I eat them. This is a tasty, unusual way to use them. It sounds a little weird but tastes amazing! You get all the benefits of avocado in a moist baked good. To enjoy as a dessert, serve warm with chocolate or vanilla ice cream and chocolate syrup.

—Katherine Wollgast, Troy, MO

Prep: **25 min.** • Bake: **1 hour + cooling**
Makes: **1 loaf (16 pieces)**

- **2¼ cups all-purpose flour, divided**
- **1¼ cups sugar, divided**
- **1 Tbsp. baking cocoa**
- **¼ tsp. ground cinnamon**
- **3 Tbsp. butter, softened**
- **¾ cup dark chocolate chips, divided**
- **1 tsp. baking powder**
- **1 tsp. baking soda**
- **½ tsp. salt**
- **2 large eggs, room temperature**
- **1 cup mashed ripe avocados (about 2 medium)**
- **½ cup buttermilk**
- **1 tsp. vanilla extract**
- **¼ cup chopped walnuts**

1. Preheat oven to 350°. For topping, in a small bowl, combine ¼ cup flour, ¼ cup sugar, cocoa and cinnamon. Cut in butter until crumbly. Stir in ¼ cup chocolate chips.
2. In a large bowl, whisk baking powder, baking soda, salt and remaining 2 cups flour and 1 cup sugar. In another bowl, whisk the eggs, avocado, buttermilk and vanilla until blended. Add to flour mixture; stir just until moistened. Fold in walnuts and remaining ½ cup chocolate chips.
3. Transfer to a greased 9x5-in. loaf pan; sprinkle with reserved topping. Bake until a toothpick inserted in the center comes out clean, 60-70 minutes. Cool in pan 10 minutes before removing to a wire rack to cool completely.

FREEZE OPTION Securely wrap cooled loaf in foil, then freeze. To use, thaw at room temperature.

1 PIECE 237 cal., 9g fat (4g sat. fat), 29mg chol., 228mg sod., 38g carb. (22g sugars, 2g fiber), 4g pro.

Grandma's Onion Squares

My grandma brought this recipe with her when she emigrated from Italy as a young wife and mother. It is still a family favorite.
—Janet Eddy, Stockton, CA

Prep: **40 min.** • Bake: **35 min.** • Makes: **9 servings**

- **2 Tbsp. olive oil**
- **2 cups sliced onion**
- **1 tsp. salt, divided**
- **¼ tsp. pepper**
- **2 cups all-purpose flour**
- **3 tsp. baking powder**
- **5 Tbsp. shortening**
- **⅔ cup 2% milk**
- **1 large egg, room temperature**
- **¾ cup sour cream**

1. Preheat oven to 400°. In a large skillet, heat oil over medium heat. Add onion; cook and stir until softened, 8-10 minutes. Reduce heat to medium-low; cook until deep golden brown, 30-40 minutes, stirring occasionally. Stir in ½ tsp. salt and the pepper.

2. Meanwhile, in a large bowl, combine flour, baking powder and remaining ½ tsp. salt. Cut in shortening until the mixture resembles coarse crumbs. Stir in milk just until moistened. Press into a greased 9-in. square baking pan; top with onion.

3. Combine egg and sour cream; spread over onion layer. Bake until golden brown, 35-40 minutes. Cut into squares. Serve warm.

1 PIECE 256 cal., 15g fat (5g sat. fat), 27mg chol., 447mg sod., 25g carb. (3g sugars, 1g fiber), 5g pro.

Candy Cane Chocolate Mini Loaves

Having a bunch of leftover candy canes after the holidays inspired me to use them up by adding them to a chocolate bread. Coffee and cocoa intensify the flavor.
—Shelly Platten, Amherst, WI

Prep: **25 min.** • Bake: **35 min. + cooling**
Makes: **8 mini loaves (6 pieces each)**

- ¼ cup butter, softened
- 1⅔ cups packed brown sugar
- 4 large egg whites, room temperature
- 2 large eggs, room temperature
- ¾ cup strong brewed coffee
- ½ cup vanilla yogurt
- ¼ cup canola oil
- 1 Tbsp. vanilla extract
- ¼ tsp. peppermint extract
- 3½ cups all-purpose flour
- ¾ cup baking cocoa
- 1½ tsp. baking soda
- ½ tsp. salt
- 1½ cups buttermilk
- 1 cup miniature semisweet chocolate chips

TOPPING

- 2 oz. white baking chocolate, melted
- 3 Tbsp. crushed candy canes

1. Preheat the oven to 350°. Coat eight 5¾x3x2-in. loaf pans with cooking spray. In a large bowl, beat butter and brown sugar until crumbly, about 2 minutes. Add egg whites, eggs, coffee, yogurt, oil and extracts until blended.
2. In another bowl, whisk the flour, cocoa, baking soda and salt; add to brown sugar mixture alternately with the buttermilk, beating well after each addition. Fold in chocolate chips.
3. Transfer to prepared pans. Bake until a toothpick inserted in center comes out clean, 35-40 minutes. Cool for 10 minutes before removing from pans to wire racks to cool completely.
4. Drizzle melted white baking chocolate over loaves. Sprinkle with crushed candies.
NOTE To substitute for each cup of buttermilk, use 1 Tbsp. white vinegar or lemon juice plus enough milk to measure 1 cup. Stir, then let stand 5 min. Or use 1 cup plain yogurt or 1¾ tsp. cream of tartar plus 1 cup milk.
1 PIECE 122 cal., 4g fat (2g sat. fat), 11mg chol., 99mg sod., 20g carb. (11g sugars, 1g fiber), 2g pro.

Swiss Beer Bread

This recipe is a favorite of my family because it isn't greasy like most of the other cheese breads I have tried. It will not last long!
—Debi Wallace, Chestertown, NY

Prep: **15 min.** • Bake: **50 min. + cooling**
Makes: **1 loaf (12 pieces)**

- **4 oz. Jarlsberg or Swiss cheese**
- **3 cups all-purpose flour**
- **3 Tbsp. sugar**
- **3 tsp. baking powder**
- **1½ tsp. salt**
- **½ tsp. pepper**
- **1 bottle (12 oz.) beer or nonalcoholic beer**
- **2 Tbsp. butter, melted**

1. Preheat the oven to 375°. Divide cheese in half. Cut half into ¼-in. cubes; shred remaining cheese. In a large bowl, combine next 5 ingredients. Stir the beer into dry ingredients just until moistened. Fold in cubed and shredded cheese.
2. Transfer to a greased 8x4-in. loaf pan. Drizzle with butter. Bake until a toothpick inserted in center comes out clean, 50-60 minutes. Cool for 10 minutes before removing from pan to a wire rack.
1 PIECE 182 cal., 5g fat (3g sat. fat), 11mg chol., 453mg sod., 28g carb. (4g sugars, 1g fiber), 6g pro.

Cranberry Swirl Coffee Cake

This recipe uses cranberry sauce, making it terrific for when cranberries aren't in season.
—Judith Casserly, York Beach, ME

Prep: **15 min.** • Bake: **50 min. + cooling** Makes: **16 servings**

- ½ **cup butter, softened**
- 1 **cup sugar**
- 2 **large eggs, room temperature**
- 1 **tsp. almond extract**
- 2 **cups all-purpose flour**
- 1 **tsp. baking powder**
- ½ **tsp. baking soda**
- ½ **tsp. salt**
- 1 **cup sour cream**
- ⅓ **cup chopped walnuts**
- 1 **can (14 oz.) whole-berry cranberry sauce**

GLAZE

- ¾ **cup confectioners' sugar**
- 2 **Tbsp. 2% milk**
- ½ **tsp. vanilla extract**

1. Preheat oven to 350°. In a large bowl, cream the butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in almond extract. Combine the flour, baking powder, baking soda and salt; add creamed mixture alternately with sour cream, beating well after each addition.

2. Sprinkle walnuts into a greased 9-in. fluted tube pan. Spread one-third of the batter over the nuts; top with half the cranberry sauce. Repeat layers, ending with the final third of batter.

3. Bake until a toothpick inserted in the center comes out clean, 50-55 minutes. Cool 10 minutes before removing from pan to a wire rack to cool completely. Combine glaze ingredients; drizzle over coffee cake.

1 PIECE 276 cal., 10g fat (6g sat. fat), 52mg chol., 219mg sod., 42g carb. (25g sugars, 1g fiber), 4g pro.

Peanut Butter Bread

Slices of this yummy peanut butter bread are terrific spread with grape jelly. Kids will ask for it along with a big glass of milk for an after-school snack. *—Linda Muir, Big Lake, MN*

Prep: **15 min.** • Bake: **50 min. + cooling**
Makes: **1 loaf (12 pieces)**

- **2 cups all-purpose flour**
- **⅓ cup sugar**
- **2 tsp. baking powder**
- **1 tsp. salt**
- **1 large egg, room temperature**
- **1 cup whole milk**
- **¾ cup peanut butter**
- **Grape jelly, optional**

1. Preheat oven to 350°. In a large bowl, whisk flour, sugar, baking powder and salt. In another bowl, whisk egg, milk and peanut butter until smooth; stir into flour mixture just until combined. Pour into a greased 8x4-in. loaf pan.

2. Bake until a toothpick inserted in the center comes out clean, 50-60 minutes. Cool 10 minutes before removing from pan to a wire rack. If desired, serve with jelly.

NOTE Reduced-fat peanut butter is not recommended for this recipe.

1 PIECE 212 cal., 9g fat (2g sat. fat), 18mg chol., 360mg sod., 26g carb. (8g sugars, 1g fiber), 7g pro.

Cream-Filled Cinnamon Coffee Cake

When guests stay over, they ask that I make this old-time cinnamon coffee cake for breakfast. You can prepare it in advance to make the morning super easy.
—Arlene Wengerd, Millersburg, OH

Prep: 25 min. + chilling • Bake: **20 min. + cooling** • Makes: **12 servings**

- **½ cup butter, softened**
- **1 cup sugar**
- **2 large eggs, room temperature**
- **1 tsp. vanilla extract**
- **1½ cups all-purpose flour**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **1 cup sour cream**

TOPPING

- **½ cup sugar**
- **½ cup chopped pecans**
- **2 tsp. ground cinnamon**

FILLING

- **1 Tbsp. cornstarch**
- **¾ cup 2% milk**
- **¼ cup butter, softened**
- **¼ cup shortening**
- **½ cup sugar**
- **½ tsp. vanilla extract**
- **Caramel ice cream topping, optional**

1. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda and salt; add to the creamed mixture alternately with sour cream, beating just until combined.

2. Pour into 2 greased and waxed paper-lined 9-in. round baking pans. Combine topping ingredients; sprinkle over batter. Lightly cut through with a knife to swirl.

3. Bake at 350° until a toothpick inserted in center comes out clean, 20-25 minutes. Cool for 10 minutes; remove from pans to wire racks to cool completely.

4. For filling, in a small saucepan, combine cornstarch and milk until smooth. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Cover and refrigerate until chilled. In a small bowl, cream the butter, shortening and sugar until light and fluffy, 5-7 minutes. Add vanilla and chilled milk mixture; beat on medium speed until smooth and creamy, about 10 minutes.

5. Place 1 cake on a serving plate and spread with filling. Top with remaining cake. Store in the refrigerator. If desired, serve with caramel topping.

1 PIECE 419 cal., 24g fat (11g sat. fat), 67mg chol., 268mg sod., 49g carb. (35g sugars, 1g fiber), 4g pro.

Hover camera here!
Share your favorite recipe with *Taste of Home* readers!

Glazed Grapefruit Bread

This grapefruit bread recipe was inspired by lime, orange and lemon nut loaves I've made in the past. Try this new variation!
—Dawn Lowenstein, Huntingdon Valley, PA

Prep: **20 min.** • Bake: **1 hour + cooling**
Makes: **2 loaves (12 pieces each)**

- **1 cup butter-flavored shortening**
- **2 cups sugar**
- **4 large eggs, room temperature**
- **3 cups all-purpose flour**
- **3 tsp. baking powder**
- **1 tsp. salt**
- **1 cup 2% milk**
- **1 cup finely chopped walnuts**
- **2 Tbsp. grated grapefruit zest**

GLAZE

- **½ cup sugar**
- **½ cup grapefruit juice**

1. Preheat oven to 350°. Grease and flour two 9x5-in. loaf pans.
2. In a large bowl, beat the shortening and sugar until crumbly. Add eggs, 1 at a time, beating well after each addition. In another bowl, whisk flour, baking powder and salt; add to creamed mixture alternately with the milk, beating well after each addition. Fold in walnuts and zest.
3. Transfer to prepared pans. Bake until a toothpick inserted in center comes out clean, 60-65 minutes. Meanwhile, whisk glaze ingredients. Remove pans from the oven; immediately brush with glaze. Cool in pan 10 minutes before removing to a wire rack to cool completely.
FREEZE OPTION Securely wrap cooled loaves in foil, then freeze. To use, thaw at room temperature.
1 PIECE 263 cal., 12g fat (3g sat. fat), 32mg chol., 176mg sod., 35g carb. (22g sugars, 1g fiber), 4g pro.

Snickerdoodle Quick Bread

One of my favorite things about Christmas is holiday baking. There are too many good sweet treats to bake them all, so I transformed a Christmas cookie favorite into a quick bread. With a cinnamon-sugar swirl, this sweet bread has all the flavors of snickerdoodle in every slice!
—Rachel Lewis, Danville, VA

Prep: **10 min.** • Bake: **35 min. + cooling** • Makes: **1 loaf (12 pieces)**

- **¼ cup butter, softened**
- **1 cup sugar**
- **⅔ cup sour cream**
- **½ cup unsweetened applesauce**
- **1 tsp. vanilla extract**
- **1½ cups all-purpose flour**
- **1 tsp. baking powder**
- **1 tsp. ground cinnamon**
- **½ tsp. baking soda**
- **¼ tsp. salt**

TOPPING

- **2 Tbsp. sugar**
- **1 tsp. ground cinnamon**

1. Preheat oven to 350°. In a large bowl, beat butter and sugar until crumbly, about 2 minutes. Beat in sour cream, applesauce and vanilla. In another bowl, whisk flour, baking powder, cinnamon, baking soda and salt; gradually add to butter mixture.
2. Combine topping ingredients. Transfer half the batter to a greased 8x4-in. loaf pan. Sprinkle with two-thirds of the topping. Spread the remaining batter over top. Cut through batter with a knife to swirl. Sprinkle with the remaining topping.
3. Bake until a toothpick inserted in the center comes out clean, 35-40 minutes. Cool in pan 10 minutes before removing to a wire rack to cool completely.
FREEZE OPTION Securely wrap cooled loaf in foil, then freeze. To use, thaw at room temperature.
1 PIECE 197 cal., 7g fat (4g sat. fat), 13mg chol., 177mg sod., 33g carb. (20g sugars, 1g fiber), 2g pro.

Chocolate Chip Cranberry Bread

This cranberry bread is tender and moist. The first time I made the bread, it immediately became a favorite for the fall and winter holidays. The tart cranberries complement the sweet chocolate so well.

—Jessica Hornaday, Nampa, ID

Prep: 20 min. • Bake: **1 hour + cooling** • Makes: **1 loaf (16 pieces)**

- **2 cups all-purpose flour**
- **¾ cup sugar**
- **2 tsp. baking powder**
- **½ tsp. salt**
- **1 large egg, room temperature**
- **¾ cup 2% milk**
- **6 Tbsp. butter, melted**
- **1 cup fresh or frozen cranberries, halved**
- **1 cup miniature semisweet chocolate chips**

STREUSEL & GLAZE

- **⅓ cup packed brown sugar**
- **2 Tbsp. all-purpose flour**
- **⅛ tsp. ground cinnamon**
- **2 Tbsp. cold butter**
- **¾ cup confectioners' sugar**
- **2 to 3 Tbsp. 2% milk**

1. Preheat oven to 325°. Line bottom of a greased 9x5-in. loaf pan with parchment; grease parchment.

2. In a large bowl, combine the flour, sugar, baking powder and salt. Whisk egg, milk and butter; stir into dry ingredients just until moistened. Fold in cranberries and chocolate chips. Transfer to prepared pan.

3. In a small bowl, combine the brown sugar, flour and cinnamon; cut in butter until crumbly. Sprinkle over batter. Bake until a toothpick inserted in the center comes out clean, 60-65 minutes.

4. Cool for 10 minutes; loosen sides of bread from pan. Cool completely before removing from pan. For the glaze, mix the confectioners' sugar and 2 Tbsp. milk until smooth; if needed, add additional 1 Tbsp. milk to reach desired consistency. Drizzle glaze over top of bread and allow to sit for 10-15 minutes before slicing.

1 PIECE 253 cal., 10g fat (6g sat. fat), 28mg chol., 193mg sod., 41g carb. (26g sugars, 1g fiber), 3g pro.

I Like to Eat Apples & Bananas Bread

My children love to bake (and eat) all kinds of homemade banana bread. They make this one all by themselves, with just a little help from me to put it in the oven.
—Kristin Metcalf, Charlton, MA

Prep: **20 min.** • Bake: **50 min. + cooling**
Makes: **1 loaf (16 pieces)**

- **1½ cups mashed ripe bananas (4-5 medium)**
- **1½ cups chopped peeled apples (2 medium)**
- **½ cup sugar**
- **½ cup packed brown sugar**
- **2 Tbsp. water**
- **2 Tbsp. butter, melted**
- **1½ cups all-purpose flour**
- **1 tsp. baking soda**
- **1 tsp. baking powder**
- **¼ tsp. salt**
- **1 cup sweetened shredded coconut**
- **½ cup caramel sundae syrup**
- **¼ tsp. sea salt**

1. Preheat oven to 350°. Combine bananas, apples, sugars and water. Stir in the melted butter. In another bowl, whisk flour, baking soda, baking powder and salt. Stir into the banana mixture. Transfer to a greased and floured 9x5-in. loaf pan.
2. Bake until a toothpick inserted in center comes out clean, 50-60 minutes. Cool in pan 10 minutes before removing to a wire rack to cool completely.
3. Meanwhile, toast coconut in a shallow pan at 350° until golden brown, 4-6 minutes, stirring occasionally. Cool slightly. Mix the coconut with caramel syrup and sea salt; spread over cooled loaf.
1 PIECE 184 cal., 4g fat (3g sat. fat), 4mg chol., 232mg sod., 37g carb. (24g sugars, 1g fiber), 2g pro.

Walnut Date Bread

Many years ago when I was sick, a dear friend stopped with a pot of soup and this beautiful bread. Every cook should have a copy of this traditional quick bread recipe in his or her files.
—Janet Backie, Rogers, AR

Prep: 15 min. • Bake: **45 min. + cooling** • Makes: **2 loaves (12 pieces each)**

- **1½ cups chopped dates**
- **1½ cups hot water**
- **2 Tbsp. butter, softened**
- **2¼ cups all-purpose flour**
- **1½ cups sugar**
- **¾ cup coarsely chopped walnuts**
- **1½ tsp. baking soda**
- **1½ tsp. salt**
- **2 large eggs, room temperature, lightly beaten**
- **1½ tsp. vanilla extract**

1. Preheat oven to 375°. In a large bowl, combine the dates, water and butter; let stand for 5 minutes. In a large bowl, combine flour, sugar, walnuts, baking soda and salt. In a small bowl, combine eggs, vanilla and date mixture. Stir into dry ingredients just until moistened.
2. Pour into 2 greased 8x4-in. loaf pans. Bake until a toothpick comes out clean, 45-50 minutes. Cover loosely with foil if top browns to quickly. Cool 10 minutes before removing from pans to wire racks.
1 PIECE 120 cal., 3g fat (1g sat. fat), 15mg chol., 181mg sod., 23g carb. (15g sugars, 1g fiber), 2g pro.

Moroccan Spiced Fruit & Nut Bread

A few red pepper flakes combined with cinnamon and allspice give each slice of this bread a subtle hint of warmth.

—Donna-Marie Ryan, Topsfield, MA

Prep: **30 min.** • Bake: **50 min. + cooling**
Makes: **1 loaf (16 pieces) and ½ cup butter**

- ½ cup chopped dried apricots
- ½ cup chopped dates
- ¼ cup orange juice
- 2 cups all-purpose flour
- ½ cup sugar
- ¼ cup packed brown sugar
- 2 tsp. baking powder
- ¾ tsp. salt
- ½ tsp. ground cinnamon
- ¼ tsp. ground allspice
- ¼ tsp. crushed red pepper flakes
- 2 large eggs, room temperature
- ¾ cup 2% milk
- ¼ cup unsalted butter, melted
- 1 Tbsp. grated orange zest
- ⅓ cup sweetened shredded coconut
- ¼ cup chopped pecans

ORANGE BUTTER

- ½ cup unsalted butter, softened
- 4 tsp. confectioners' sugar
- 2 tsp. grated orange zest
- 4 tsp. orange juice

1. Preheat oven to 350°. In a small saucepan, combine apricots, dates and orange juice; bring to a boil. Cook, uncovered, 1 minute. Remove from heat; let stand, covered, 10 minutes.

2. In a large bowl, whisk the flour, sugars, baking powder, salt and spices. In another bowl, whisk eggs, milk, melted butter and orange zest until blended. Add to flour mixture; stir just until moistened. Fold in coconut, pecans and apricot mixture.

3. Transfer to a greased 9x5-in. loaf pan. Bake until a toothpick inserted in center comes out clean, 50-55 minutes. Cool in pan 10 minutes before removing to a wire rack to cool.

4. In a small bowl, beat remaining ingredients until blended. Serve the bread with orange butter.

1 PIECE WITH 1½ TSP. BUTTER 238 cal., 12g fat (6g sat. fat), 50mg chol., 186mg sod., 32g carb. (18g sugars, 2g fiber), 3g pro.

Favorite Mexican Cornbread

I love to cook and my supportive and encouraging mom finally convinced me to submit this recipe.
—Donna Hypes, Ramona, CA

Prep: **10 min.** • Bake: **35 min.**
Makes: **9 servings**

- **1 cup yellow cornmeal**
- **1 cup all-purpose flour**
- **3 tsp. baking powder**
- **1 tsp. salt**
- **2 Tbsp. sugar**
- **1 cup buttermilk**
- **1 large egg, room temperature, beaten**
- **1 can (8¼ oz.) cream-style corn**
- **Dash hot pepper sauce**
- **¼ cup bacon drippings, melted**
- **¼ cup chopped green onions**
- **½ cup shredded cheddar cheese**
- **Honey, optional**

1. Preheat oven to 400°. Combine first 5 ingredients in a large bowl; set aside. In another bowl, combine buttermilk and egg; add corn and remaining ingredients. Add to the dry ingredients; stir just until combined. Pour the batter into a greased 8-in. square baking pan.
2. Bake for 35 minutes or until a toothpick comes out clean. Cool 5 minutes before cutting into squares. Serve warm. Drizzle with honey if desired.
1 PIECE 235 cal., 9g fat (5g sat. fat), 38mg chol., 583mg sod., 32g carb. (5g sugars, 2g fiber), 6g pro.

Reader Review

"A moist and flavorful loaf, with a taste of the holidays in every bite."

KM199
TASTEOFHOME.COM

Eggnog Mini Loaves

The seasonal flavors of eggnog, rum extract and nutmeg shine through in these moist, golden loaves. Tender slices go well with a cup of coffee.
—Beverly Elmore, Spokane, MI

Prep: **15 min.** • Bake: **30 min. + cooling**
Makes: **3 loaves (6 pieces each)**

- **2¼ cups all-purpose flour**
- **2½ tsp. baking powder**
- **½ tsp. salt**
- **½ tsp. ground cinnamon**
- **½ tsp. ground nutmeg**
- **2 large eggs, room temperature**
- **1 cup eggnog**
- **¾ cup sugar**
- **½ cup butter, melted**
- **2 tsp. vanilla extract**
- **2 tsp. rum extract**

1. Preheat oven to 350°. In a large bowl, combine the flour, baking powder, salt, cinnamon and nutmeg. In another bowl, beat eggs, eggnog, sugar, butter and extracts; stir into dry ingredients just until moistened.
2. Pour into 3 greased 5¾x3x2-in. loaf pans. Bake until a toothpick inserted in center comes out clean, 30-35 minutes. Cool 10 minutes before removing from pans to wire racks.
NOTE This recipe was tested with commercially prepared eggnog.
1 PIECE 158 cal., 6g fat (4g sat. fat), 43mg chol., 189mg sod., 22g carb. (10g sugars, 0 fiber), 3g pro.

Cast-Iron Chocolate Chip Banana Bread

I love this cast-iron banana bread because it cooks evenly every time. The end result is so moist and delicious!
—Ashley Hudd, Holton, MI

Prep: **20 min.** • Bake: **25 min.** • Makes: **10 servings**

- **¼ cup butter, softened**
- **1 cup sugar**
- **1 large egg, room temperature**
- **1¼ cups mashed ripe bananas (about 3 medium)**
- **1 tsp. vanilla extract**
- **2 cups all-purpose flour**
- **1 tsp. baking soda**
- **½ tsp. salt**
- **1 cup semisweet chocolate chips, divided**
- **Dried banana chips, optional**

1. Preheat oven to 350°. In a large bowl, beat butter and sugar until crumbly. Beat in egg, bananas and vanilla. In another bowl, whisk flour, baking soda and salt; gradually beat into banana mixture. Stir in ½ cup chocolate chips.
2. Transfer to a greased 10-in. cast-iron or other ovenproof skillet; sprinkle with remaining ½ cup chocolate chips. Top with dried banana chips if desired. Bake until a toothpick inserted in the center comes out clean, 25-30 minutes. Cool in the pan on a wire rack.
1 PIECE 330 cal., 10g fat (6g sat. fat), 31mg chol., 290mg sod., 58g carb. (34g sugars, 3g fiber), 4g pro.

Homemade Irish Soda Bread

Some people consider bread to be the most important part of a meal ... and this Irish bread satisfies such folks! This recipe is by far the best soda bread I've ever tried. With the addition of raisins, it is moist and delicious.
—Evelyn Kenney, Trenton, NJ

Prep: **20 min.** • Bake: **1 hour** • Makes: **1 loaf (16 pieces)**

- **4 cups all-purpose flour**
- **¼ cup sugar**
- **1 tsp. salt**
- **1 tsp. baking powder**
- **1 tsp. baking soda**
- **¼ cup cold butter, cubed**
- **1⅓ cups buttermilk**
- **1 large egg**
- **2 cups raisins**
- **3 to 4 Tbsp. caraway seeds**
- **2 Tbsp. 2% milk**

1. Preheat oven to 375°. In a large bowl, combine flour, sugar, salt, baking powder and baking soda. Cut in butter until mixture resembles coarse crumbs. In a separate bowl, whisk buttermilk and egg; stir into the dry ingredients just until moistened. Stir in raisins and caraway seeds.
2. Turn out onto a floured surface. Knead gently 8-10 times. Shape into a ball and place on a greased baking pan. Pat into a 7-in. round loaf. Cut a 4-in. cross about ¼ in. deep on top to allow for expansion. Brush top with milk.
3. Bake until golden brown, about 1 hour. Remove from pan to wire rack.
1 PIECE 223 cal., 4g fat (2g sat. fat), 20mg chol., 326mg sod., 43g carb. (15g sugars, 2g fiber), 5g pro.

Cranberry Nut Bread

I created this recipe 14 years ago by combing a couple of recipes from my collection. There's a big burst of tart cranberry and lots of crunchy nuts in every piece. People also like the delicious hint of orange.
—Dawn Lowenstein, Huntingdon Valley, PA

Prep: 15 min. • Bake: **65 min. + cooling** • Makes: **1 loaf (16 pieces)**

- **2 cups all-purpose flour**
- **1 cup sugar**
- **1½ tsp. baking powder**
- **1 tsp. salt**
- **½ tsp. baking soda**
- **¼ cup butter, cubed**
- **1 large egg, room temperature**
- **¾ cup orange juice**
- **1 Tbsp. grated orange zest**
- **1½ cups fresh or frozen cranberries**
- **½ cup chopped walnuts**

1. Preheat oven to 350°. In a large bowl, combine the flour, sugar, baking powder, salt and baking soda. Cut in the butter until mixture resembles coarse crumbs. In a small bowl, whisk the egg, orange juice and zest; stir into the dry ingredients just until moistened. Fold in the cranberries and walnuts.

2. Spoon batter into a greased and floured 8x4-in. loaf pan. Bake until a toothpick inserted in the center comes out clean, 65-70 minutes. Cool in pan 10 minutes before removing to a wire rack to cool completely.

1 PIECE 169 cal., 6g fat (2g sat. fat), 21mg chol., 258mg sod., 27g carb. (14g sugars, 1g fiber), 3g pro.

Praline-Topped Apple Bread

Apples and candied pecans make this bread so much better than the usual coffee cakes you see at brunches.
—Sonja Blow, Nixa, MO

Prep: **30 min.** • Bake: **50 min. + cooling**
Makes: **1 loaf (16 pieces)**

- **2 cups all-purpose flour**
- **2 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **1 cup sugar**
- **1 cup sour cream**
- **2 large eggs, room temperature**
- **3 tsp. vanilla extract**
- **1½ cups chopped peeled Granny Smith apples**
- **1¼ cups chopped pecans, toasted, divided**
- **½ cup butter, cubed**
- **½ cup packed brown sugar**

1. Preheat oven to 350°. In a large bowl, mix the flour, baking powder, baking soda and salt. In another bowl, beat sugar, sour cream, eggs and vanilla until well blended. Stir into flour mixture just until moistened. Fold in the apples and 1 cup pecans.
2. Transfer to a greased 9x5-in. loaf pan. Bake until a toothpick inserted in center comes out clean, 50-55 minutes. Cool in pan for 10 minutes. Remove to a wire rack to cool completely.
3. In a small saucepan, combine butter and brown sugar. Bring to a boil, stirring constantly to dissolve sugar; boil 1 minute. Working quickly, pour over cooled bread. Sprinkle with remaining pecans; let stand until set.
NOTE To toast nuts, bake in a shallow pan in a 350°; oven for 5-10 minutes or cook in a skillet over low heat until lightly browned, stirring occasionally.
1 PIECE 288 cal., 16g fat (6g sat. fat), 42mg chol., 235mg sod., 34g carb. (21g sugars, 1g fiber), 4g pro.

Mango Bread

I live in Maui, and when it's mango season, everyone shares their crop so all get to try different varieties. I like the Hayden because it's big, but any mangoes from the supermarket—diced from the refrigerated section or frozen—can be used.
—Lillian Takaki, Wailuku, HI

Prep: 20 min. • Bake: **1¼ hours + cooling** • Makes: **24 servings**

- **4 cups all-purpose flour**
- **2½ cups sugar**
- **4 tsp. ground cinnamon**
- **3 tsp. baking soda**
- **1 tsp. salt**
- **6 large eggs, room temperature**
- **1½ cups canola oil**
- **2 tsp. vanilla extract**
- **4 cups chopped peeled mangoes**
- **1 cup chopped walnuts, optional**
- **1 cup raisins, optional**

1. Preheat oven to 325°. In a large bowl, whisk flour, sugar, cinnamon, baking soda and salt. In another bowl, whisk the eggs, oil and vanilla until blended. Add to flour mixture; stir just until moistened. Fold in mango, and walnuts and raisins if desired.
2. Transfer to a greased 13x9-in. baking dish lined with parchment. Bake until a toothpick comes out clean, 1¼-1½ hours. Cool completely in dish on a wire rack.
1 PIECE 317 cal., 16g fat (1g sat. fat), 47mg chol., 274mg sod., 42g carb. (25g sugars, 1g fiber), 4g pro.

Spiced Pistachio Pumpkin Bread

This savory loaf is a nice surprise compared with sweet pumpkin loaves. Serve it with soup and salad, or toast a slice and slather it with butter.
—Mary Leverette, Columbia, SC

Prep: **30 min.** • Bake: **65 min. + cooling** Makes: **2 loaves (16 pieces each)**

- **3 Tbsp. butter**
- **1 cup chopped shelled pistachios**
- **½ tsp. ground turmeric**
- **½ tsp. ground cumin**
- **¼ tsp. cayenne pepper**

BATTER

- **⅔ cup butter, softened**
- **2⅔ cups sugar**
- **4 large eggs, room temperature**
- **1 can (15 oz.) pumpkin**
- **⅔ cup water**
- **3½ cups self-rising flour**
- **1 tsp. pumpkin pie spice**

1. Preheat the oven to 350°. In a small saucepan, melt the butter over medium heat. Cook until butter is golden brown, 5-7 minutes, stirring constantly. Remove from heat; stir in the pistachios, turmeric, cumin and cayenne. Let cool.

2. For batter, in a large bowl, beat ⅔ cup butter and sugar until crumbly. Add eggs, 1 at a time, beating well after each addition. Beat in the pumpkin and water. In another bowl, whisk the flour and pie spice; add to butter mixture just until moistened. Fold in pistachio mixture.

3. Transfer to 2 greased 9x5-in. loaf pans. Bake until a toothpick inserted in center comes out clean, 65-70 minutes. Cool in pans 10 minutes before removing to wire rack to cool completely.

FREEZE OPTION Securely wrap cooled loaves in foil, then freeze. To use, thaw at room temperature.

1 PIECE 193 cal., 7g fat (4g sat. fat), 36mg chol., 228mg sod., 29g carb. (18g sugars, 1g fiber), 3g pro.

Drizzled Butternut Bread

My two young children love this buttercup yellow bread. Squash makes it moist and goes so well with the cinnamon. This will be a welcome addition to a brunch or dinner table.
—Misty Thompson, Gaylesville, AL

Prep: 15 min. • Bake: **55 min. + cooling** • Makes: **2 loaves (12 pieces each)**

- **1 cup butter, softened**
- **1 pkg. (8 oz.) cream cheese, softened**
- **2 cups sugar**
- **3 large eggs, room temperature**
- **2 cups mashed cooked butternut squash**
- **1 tsp. vanilla extract**
- **3 cups all-purpose flour**
- **1 tsp. baking powder**
- **1 tsp. ground cinnamon**
- **½ tsp. salt**
- **½ tsp. baking soda**
- **1 cup chopped walnuts**

ICING

- **1 cup confectioners' sugar**
- **½ tsp. vanilla extract**
- **6 to 8 Tbsp. sweetened condensed milk**

1. In a large bowl, cream the butter, cream cheese and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in squash and vanilla. Combine flour, baking powder, cinnamon, salt and baking soda; gradually beat into creamed mixture. Fold in walnuts.

2. Transfer to 2 greased 8x4-in. loaf pans. Bake at 350° until a toothpick inserted in the center comes out clean, 55-65 minutes. Cool for 10 minutes before removing from pans to wire racks to cool completely.

3. In a small bowl, combine confectioners' sugar, vanilla and enough milk to achieve drizzling consistency. Drizzle over loaves.

1 PIECE 306 cal., 15g fat (8g sat. fat), 59mg chol., 189mg sod., 39g carb. (24g sugars, 1g fiber), 5g pro.

Using frozen blueberries without thawing helps prevent the batter from turning purple. Be sure they are frozen solid and stir them into the batter just before baking.

Blueberry Bread

This is a simple quick bread recipe that I look forward to making when fresh blueberries are in season. It's so good, though, that I end up making it year-round.
—Karen Scales, Waukesha, WI

Prep: **10 min.** • Bake: **1 hour + cooling**
Makes: **1 loaf (12 pieces)**

- **2 cups plus 2 Tbsp. all-purpose flour, divided**
- **¾ cup sugar**
- **1 tsp. baking powder**
- **½ tsp. salt**
- **¼ tsp. baking soda**
- **1 large egg, room temperature**
- **⅔ cup orange juice**
- **2 Tbsp. butter, melted**
- **1 cup fresh or frozen blueberries**

1. Preheat oven to 325°. In a large bowl, combine 2 cups flour, sugar, baking powder, salt and baking soda. Whisk egg, orange juice and butter. Stir into dry ingredients just until moistened. Toss blueberries with remaining flour; fold into batter.
2. Pour into a greased 8x4-in. loaf pan. Bake until a toothpick inserted in center comes out clean, 60-65 minutes. Cool in pan 10 minutes before removing to a wire rack to cool completely.
NOTE If using frozen blueberries, use without thawing to avoid discoloring the batter.
1 PIECE 165 cal., 3g fat (1g sat. fat), 21mg chol., 186mg sod., 33g carb. (15g sugars, 1g fiber), 3g pro.
DIABETIC EXCHANGES 2 starch, ½ fat.

Carrot Bread

This lovely, moist quick bread is flecked with crunchy walnuts and colorful shredded carrot. For variety, I sometimes substitute a cup of shredded raw zucchini for the carrot or add a half cup of drained crushed pineapple.

—Connie Simon, Jensen Beach, FL

Prep: **15 min.** • Bake: **50 min. + cooling**
Makes: **1 loaf (12 pieces)**

- **1 cup sugar**
- **1 cup all-purpose flour**
- **½ cup whole wheat flour**
- **1 tsp. baking powder**
- **1 tsp. baking soda**
- **1 tsp. salt**
- **1 tsp. ground cinnamon**
- **2 large eggs, room temperature**
- **¾ cup unsweetened applesauce**
- **1 tsp. vanilla extract**
- **1 cup shredded carrot**
- **¼ cup chopped walnuts**

1. Preheat oven to 350°. Grease and flour an 8x4-in. loaf pan. In a bowl, combine the sugar, flours, baking powder, baking soda, salt and cinnamon. In another bowl, combine the eggs, applesauce and vanilla; stir into the dry ingredients until just moistened. Fold in carrots and walnuts. Pour into prepared pan.
2. Bake until a toothpick inserted in center comes out clean, 50-55 minutes. Cool 10 minutes before removing from pan to a wire rack.
1 PIECE 160 cal., 3g fat (0 sat. fat), 31mg chol., 361mg sod., 32g carb. (19g sugars, 2g fiber), 3g pro.

Pina Colada Zucchini Bread

At my husband's urging, I entered this recipe at the Pennsylvania Farm Show—and won first place! You'll love the cakelike texture and tropical flavors.

—Sharon Rydbom, Tipton, PA

Prep: **25 min.** • Bake: **45 min. + cooling**
Makes: **3 loaves (12 pieces each)**

- **4 cups all-purpose flour**
- **3 cups sugar**
- **2 tsp. baking powder**
- **1½ tsp. salt**
- **1 tsp. baking soda**
- **4 large eggs, room temperature**
- **1½ cups canola oil**
- **1 tsp. each coconut, rum and vanilla extracts**
- **3 cups shredded zucchini**
- **1 cup canned crushed pineapple, drained**
- **½ cup chopped walnuts or chopped pecans**

1. Preheat oven to 350°. Line 3 greased 8x4-in. loaf pans with waxed paper and grease paper.

2. In a large bowl, combine the flour, sugar, baking powder, salt and baking soda. In another bowl, whisk eggs, oil and extracts. Stir into dry ingredients until just moistened. Fold in zucchini, pineapple and walnuts.

3. Transfer to the prepared pans. Bake until a toothpick inserted in the center comes out clean, 45-55 minutes. Cool for 10 minutes before removing from pans to wire racks. Gently remove the waxed paper.

1 PIECE 225 cal., 11g fat (1g sat. fat), 24mg chol., 165mg sod., 29g carb. (18g sugars, 1g fiber), 3g pro.

Poppy Seed Bread with Orange Glaze

My neighbor gave me this recipe, and I love that it makes two loaves. We usually eat one and then give the other away or freeze it for later. The glaze complements the bread perfectly.
—Heather Frese, Albany, MO

Prep: **20 min.** • Bake: **55 min. + cooling**
Makes: **2 loaves (16 pieces each)**

- **3 cups all-purpose flour**
- **2¼ cups sugar**
- **3 tsp. baking powder**
- **1½ tsp. salt**
- **3 large eggs, room temperature**
- **1½ cups whole milk**
- **1 cup canola oil**
- **1 Tbsp. plus 1½ tsp. poppy seeds**
- **1½ tsp. each butter flavoring, almond extract and vanilla extract**

GLAZE

- **¾ cup confectioners' sugar**
- **¼ cup orange juice**
- **½ tsp. each butter flavoring, almond extract and vanilla extract**

1. In a large bowl, combine the flour, sugar, baking powder and salt. In a small bowl, whisk the eggs, milk, oil, poppy seeds, butter flavoring and extracts. Stir into dry ingredients just until moistened.
2. Transfer to 2 greased and floured 9x5-in. loaf pans. Bake at 350° until a toothpick inserted in the center comes out clean, 55-60 minutes. Cool 10 minutes before removing from the pans to wire racks. Combine glaze ingredients; drizzle over warm loaves.

1 PIECE 190 cal., 8g fat (1g sat. fat), 21mg chol., 160mg sod., 27g carb. (18g sugars, 0 fiber), 2g pro.

Little BREAD BITES

Gluten-Free Spiced Sweet Potato Muffins

I have a family member with special dietary needs, so I came up with this muffin recipe that we could all enjoy. Gluten-free muffins can sometimes have an unpleasant texture, but these are just as good as any traditional recipe—maybe better! If you don't have sweet potato on hand, canned pumpkin may be used instead.

—Kallee Krong-McCreery, Escondido, CA

Prep: **20 min.** • Bake: **25 min.**
Makes: **1 dozen**

- **2¼ cups gluten-free all-purpose baking flour (without xanthan gum)**
- **¼ cup sugar**
- **1 tsp. baking powder**
- **1 tsp. ground cinnamon**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **¼ tsp. ground allspice**
- **¼ tsp. ground ginger**
- **3 large eggs, room temperature**
- **1 cup mashed sweet potatoes**
- **⅔ cup honey**
- **2 Tbsp. coconut oil, melted**
- **1 Tbsp. olive oil**
- **1 tsp. vanilla extract**

TOPPING

- **3 Tbsp. sugar**
- **¼ tsp. ground cinnamon**

1. Preheat oven to 350°. In a large bowl, whisk the first 8 ingredients. In another bowl, whisk eggs, sweet potatoes, honey, coconut oil, olive oil and vanilla until blended. Add to flour mixture; stir just until moistened.

2. Fill 12 greased or paper-lined muffin cups three-fourths full. Combine topping ingredients; sprinkle over batter. Bake until a toothpick inserted in center comes out clean, 25-30 minutes. Cool 5 minutes before removing from pan to a wire rack. Serve warm.

1 MUFFIN 231 cal., 5g fat (3g sat. fat), 47mg chol., 217mg sod., 44g carb. (25g sugars, 3g fiber), 4g pro.

Herbed Pumpkin Flatbread

These flatbreads benefit from the wonderful flavor and texture of pumpkin, and herbs provide an autumnal twist. They're amazing served with soup, salad or curries. The chickpea flour adds a protein boost and unique flavor.
—Kayla Capper, Ojai, CA

Prep: **20 min. + standing**
Cook: **5 min./batch**
Makes: **4 servings**

- **1 cup all-purpose flour**
- **½ cup chickpea flour**
- **1 tsp. garlic salt**
- **½ tsp. dried rosemary, crushed**
- **¼ tsp. baking powder**
- **¼ tsp. dried thyme**
- **½ cup canned pumpkin**
- **1 Tbsp. plus 2 tsp. canola oil, divided**
- **1 tsp. water**
- **Optional: Fresh thyme, fresh rosemary and tzatziki sauce**

1. In a bowl, whisk first 6 ingredients. Add pumpkin, 1 Tbsp. oil and water; stir until mixture resembles coarse crumbs. Turn onto a floured surface; knead 8-10 times, forming a soft dough. Cover and let rest 15 minutes.
2. Divide dough into 4 pieces. On a lightly floured surface, roll each piece into a 6-in. circle. Brush flatbreads on both sides with remaining 2 tsp. oil. Heat a large skillet over medium-high heat. Working in batches, cook the flatbreads 1-2 minutes on each side or until golden brown. Serve warm; if desired, top with fresh thyme and rosemary and serve with tzatziki sauce.

1 FLATBREAD 231 cal., 7g fat (1g sat. fat), 0 chol., 525mg sod., 35g carb. (3g sugars, 4g fiber), 7g pro.

Icebox Rolls

I remember my mom making these rolls almost every Saturday so they'd be ready to bake on Sunday for company or someone just dropping by. Of course, when the company was there, we'd get to enjoy them too! Although they take a little time to prepare, they're not difficult to make. And there's nothing in the stores that can compare with them.
—Jean Fox, Welch, MN

Prep: **30 min. + chilling**
Bake: **15 min.** • Makes: **36 rolls**

- **1 pkg. (¼ oz.) active dry yeast**
- **2½ cups water, divided**
- **½ cup shortening**
- **2 large eggs, room temperature, beaten**
- **1½ tsp. salt**
- **½ cup sugar**
- **8½ to 9 cups all-purpose flour**
- **⅓ cup butter, melted**

1. Dissolve yeast in ½ cup warm water (110°-115°). In a separate bowl, combine 1 cup boiling water and shortening. Add remaining (room temperature) water, eggs, salt, sugar and yeast mixture.
2. Stir in flour, 1 cup at a time, mixing well after each addition, until a soft dough forms. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and refrigerate overnight.
3. Turn onto a lightly floured surface; divide the dough into 9 portions. Divide and shape each portion into 12 balls. Place 3 balls each in 36 greased muffin cups. Cover with kitchen towels; let rise in a warm place until doubled, about 1 hour.
4. Preheat oven to 375°. Brush rolls with half the melted butter; bake until golden brown, 15-20 minutes. Remove from oven; brush with remaining butter.
1 ROLL 162 cal., 5g fat (2g sat. fat), 15mg chol., 117mg sod., 25g carb. (3g sugars, 1g fiber), 4g pro.

Chocolate Cherry Muffins

After returning from a trip to Door County, Wisconsin loaded with dried cherries, I began looking for ways to use them. I developed this lower fat, whole grain, moist and delicious muffin with nutritious ingredients. It works well as an afternoon snack or on a brunch buffet. Everyone who tries them asks for the recipe!

—Cindy Beberman, Orland Park, IL

Prep: **15 min. + standing** • Bake: **15 min.**
Makes: **1 dozen**

- **1 cup boiling water**
- **⅔ cup dried tart cherries**
- **1½ cups whole wheat pastry flour**
- **½ cup plus 1 Tbsp. sugar**
- **¼ cup plus 3 Tbsp. baking cocoa**
- **2 tsp. baking powder**
- **1 tsp. baking soda**
- **¾ tsp. salt**
- **½ tsp. ground cinnamon**
- **2 large eggs, room temperature**
- **1 cup mashed ripe banana (about 2 medium)**
- **⅓ cup canola oil**
- **¼ cup 2% milk or unsweetened almond milk**
- **2 tsp. vanilla extract**
- **½ cup chopped pecans**

1. Preheat oven to 350°. Pour boiling water over cherries in a small bowl; let stand for 15 minutes. Drain. Coarsely chop cherries.
2. In a large bowl, whisk the flour, sugar, cocoa, baking powder, baking soda, salt and cinnamon. In another bowl, whisk eggs, bananas, oil, milk and vanilla until blended. Add to flour mixture; stir just until moistened. Fold in pecans and cherries.
3. Divide batter among 12 greased or paper-lined muffin cups. Bake until a toothpick inserted in center comes out clean, 15-18 minutes. Cool 5 minutes before removing from pan to a wire rack. Serve warm.

FREEZE OPTION Freeze cooled muffins in freezer containers. To use, thaw at room temperature or, if desired, microwave each muffin on high until heated through, 20-30 seconds.

1 MUFFIN 229 cal., 11g fat (1g sat. fat), 31mg chol., 347mg sod., 31g carb. (17g sugars, 3g fiber), 4g pro.

Overnight Cherry Danish

These rolls with their cherry-filled centers melt in your mouth and store well, unfrosted, in the freezer.

—Leann Sauder, Tremont, IL

Prep: 1½ hours + chilling • Bake: **15 min.** • Makes: **3 dozen**

- **2 pkg. (¼ oz. each) active dry yeast**
- **½ cup warm 2% milk (110° to 115°)**
- **6 cups all-purpose flour**
- **⅓ cup sugar**
- **2 tsp. salt**
- **1 cup cold butter, cubed**
- **1½ cups warm half-and-half cream (70° to 80°)**
- **6 large egg yolks, room temperature**
- **1 can (21 oz.) cherry pie filling**

ICING

- **3 cups confectioners' sugar**
- **2 Tbsp. butter, softened**
- **¼ tsp. vanilla extract**
- **Dash salt**
- **4 to 5 Tbsp. half-and-half cream**

1. In a small bowl, dissolve yeast in warm milk. In a large bowl, combine flour, sugar and salt. Cut in butter until crumbly. Add yeast mixture, half-and-half and egg yolks; stir until mixture forms a soft dough (dough will be sticky). Refrigerate, covered, overnight.
2. Punch down dough. Turn onto a lightly floured surface; divide into 4 portions. Roll each portion into an 18x4-in. rectangle; cut into 4x1-in. strips.
3. Place 2 strips side by side; twist together. Shape into a ring and pinch ends together. Place 2 in. apart on greased baking sheets. Repeat with remaining strips. Cover with kitchen towels; let rise in a warm place until doubled, about 45 minutes.
4. Preheat oven to 350°. Using the end of a wooden spoon handle, make a ½-in.-deep indentation in the center of each Danish. Fill each with about 1 Tbsp. pie filling. Bake 14-16 minutes or until lightly browned. Remove from pans to wire racks to cool.
5. For icing, in a bowl, beat confectioners' sugar, butter, vanilla, salt and enough cream to reach desired consistency. Drizzle over Danish.

1 PASTRY 218 cal., 8g fat (5g sat. fat), 55mg chol., 188mg sod., 33g carb. (16g sugars, 1g fiber), 3g pro.

Cheddar-Squash Cloverleaf Rolls

My rolls started out as a basic bread recipe. I just adapted it to our taste. They're fantastic with a meal anytime, but especially in fall. Our son-in-law can't stand squash—but he loves these!
—DeDe Waldmann, Monona, WI

Prep: **25 min. + rising** • Bake: **20 min.** • Makes: **2 dozen**

- **2 Tbsp. sugar**
- **¼ cup warm water (110° to 115°)**
- **1 pkg. (¼ oz.) active dry yeast**
- **1 cup warm 2% milk (110° to 115°)**
- **4 Tbsp. butter, melted, divided**
- **1 tsp. salt**
- **1 cup mashed cooked winter squash**
- **¾ cup shredded cheddar cheese**
- **4 to 4½ cups all-purpose flour**
- **Sesame seeds, optional**

1. In a large bowl, dissolve sugar in water. Sprinkle yeast over the water and stir gently. Let stand until light and foamy. Stir in milk, 3 Tbsp. butter, salt, squash and cheese. Add enough flour to form a soft dough.
2. Turn out onto a lightly floured surface; knead until the dough is no longer sticky, about 5 minutes. Form into a ball and place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Meanwhile, lightly grease 24 muffin cups. Punch down the dough. Break off small portions and roll into 1-in. balls. Put 3 balls into each cup. Cover and let rise in a warm place until doubled, about 30 minutes.
4. Brush tops of rolls with the remaining butter; sprinkle with sesame seeds if desired. Bake at 375° until golden, 16-18 minutes.
1 ROLL 120 cal., 3g fat (2g sat. fat), 10mg chol., 145mg sod., 19g carb. (2g sugars, 1g fiber), 3g pro.

Healthy Avocado Pineapple Muffins

These healthy muffins are a real treat for breakfast, luncheon or coffee break. The avocado adds an extra-special touch to the yummy muffins. They are delicious served warm from the oven, and they also freeze well. The muffins would be a nice touch for breakfast on St. Patrick's Day.
—Joan Hallford, North Richland Hills, TX

Prep: **20 min.** • Bake: **20 min.** • Makes: **1 dozen**

- **⅔ cup cubed ripe avocado**
- **3 large eggs**
- **¼ cup honey**
- **2 Tbsp. canola oil**
- **1 can (8 oz.) unsweetened crushed pineapple, undrained**
- **2 cups all-purpose flour**
- **½ tsp. salt**
- **½ tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. ground cinnamon**
- **¾ cup toasted chopped pecans, divided**

1. Preheat oven to 375°. In a large bowl, beat avocado until only small lumps remain. Add eggs, honey and oil; beat until blended. Stir in pineapple. In another bowl, whisk the flour, salt, baking powder, baking soda and cinnamon. Add to avocado mixture; stir just until moistened. Fold in ½ cup pecans.
2. Fill 12 greased or foil-lined muffin cups; sprinkle tops with the remaining ¼ cup pecans. Bake until a toothpick inserted in the center comes out clean, 20-25 minutes. Cool 5 minutes before removing from pan to a wire rack. Serve warm.
1 MUFFIN 208 cal., 10g fat (1g sat. fat), 47mg chol., 190mg sod., 26g carb. (9g sugars, 2g fiber), 5g pro. **DIABETIC EXCHANGES** 2 fat, 1½ starch.

40-Minute Hamburger Buns

Here on our ranch, I cook for three men who love burgers. These fluffy hamburger buns are just right for their big appetites. The buns are so good that I also serve them plain with a meal.

—Jessie McKenney, Twodot, MT

Prep: 20 min. + resting • Bake: **10 min.** • Makes: **1 dozen**

- **2 Tbsp. active dry yeast**
- **1 cup plus 2 Tbsp. warm water (110° to 115°)**
- **⅓ cup canola oil**
- **¼ cup sugar**
- **1 large egg, room temperature**
- **1 tsp. salt**
- **3 to 3½ cups all-purpose flour**
- **Optional: Melted butter and sesame seeds**

1. In a large bowl, dissolve the yeast in warm water. Add the oil and sugar; let stand for 5 minutes. Add the egg, salt and enough flour to form a soft dough.

2. Turn onto a floured surface; knead until smooth and elastic, 3-5 minutes. Do not let rise. Divide into 12 pieces; shape each into a ball. Place 3 in. apart on greased baking sheets. Preheat oven to 425°.

3. Cover and let rest 10 minutes. Bake until golden brown, 8-12 minutes. Brush with butter and sprinkle with sesame seeds if desired. Remove from pans to wire racks to cool.

1 BUN 195 cal., 7g fat (1g sat. fat), 18mg chol., 204mg sod., 29g carb. (5g sugars, 1g fiber), 5g pro.

Orange-Glazed Crullers

I enjoy preparing these lovely treats with my grandchildren. The make-ahead dough is good for a gathering.
—Muriel Lerdal, Humboldt, IA

Prep: **35 min. + rising** • Cook: **20 min.** • Makes: **3 dozen**

- **1 pkg. (¼ oz.) active dry yeast**
- **¼ cup warm water (110° to 115°)**
- **¾ cup warm 2% milk (110° to 115°)**
- **½ cup butter, softened**
- **2 large eggs, room temperature, lightly beaten**
- **¼ cup sugar**
- **1 tsp. salt**
- **4 to 4¼ cups all-purpose flour**
- **Oil for deep-fat frying**

GLAZE

- **2 cups confectioners' sugar**
- **3 Tbsp. orange juice**
- **1 tsp. grated orange zest**

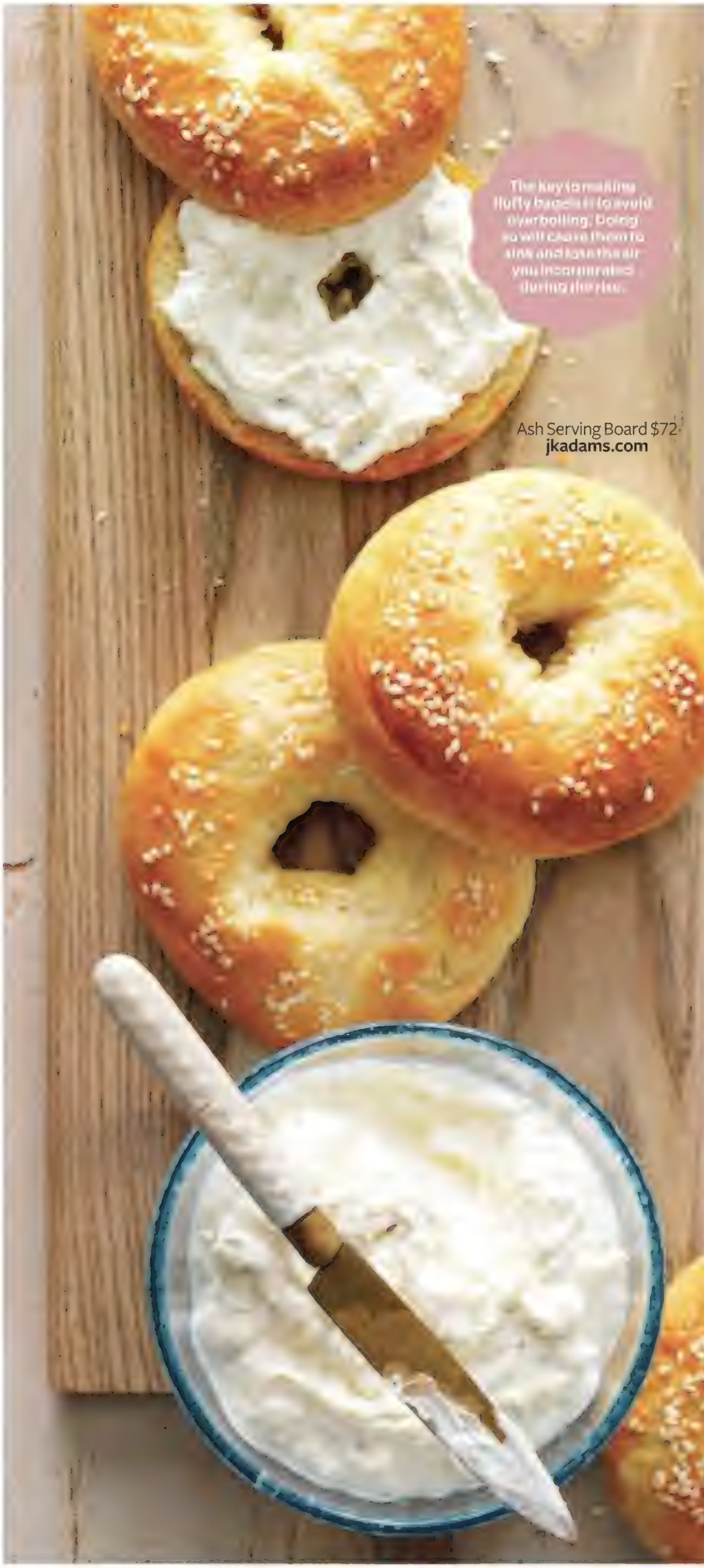
1. In a large bowl, dissolve yeast in water. Beat in milk, butter, eggs, sugar, salt and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn dough onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

2. Punch dough down. Turn onto a lightly floured surface; divide into 36 portions. Roll each into a 12-in. rope. Fold each rope in half lengthwise and twist several times. Pinch ends to seal.

3. Place on greased baking sheets. Cover and let rise until almost doubled, 15-25 minutes.

4. In an electric skillet or deep-fat fryer, heat oil to 350°. Fry crullers, in batches, until golden brown, about 1 minute on each side. Drain on paper towels. In a small bowl, combine glaze ingredients; brush over warm crullers.

1 CRULLER 142 cal., 6g fat (2g sat. fat), 19mg chol., 90mg sod., 19g carb. (8g sugars, 0 fiber), 2g pro.


The key to making fluffy bagels is to avoid overboiling. Doing so will cause them to sink and lose the air you incorporated during the rise.
Ash Serving Board $72
jkadams.com

Homemade Bagels

Instead of going to a baker, head to the kitchen and surprise your family with homemade bagels. For variation and flavor, sprinkle the tops with cinnamon sugar instead of sesame and poppy seeds.
—Rebecca Phillips, Burlington, CT

Prep: **30 min. + rising** • Bake: **20 min.**
Makes: **1 dozen**

- **1 tsp. active dry yeast**
- **1¼ cups warm 2% milk (110° to 115°)**
- **½ cup butter, softened**
- **2 Tbsp. sugar**
- **1 tsp. salt**
- **1 large egg yolk, room temperature**
- **3¾ to 4¼ cups all-purpose flour**
- **Sesame or poppy seeds, optional**

1. In a large bowl, dissolve yeast in warm milk. Add the butter, sugar, salt and egg yolk; mix well. Stir in enough flour to form a soft dough.
2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Shape into 12 balls. Push thumb through the centers to form a 1½-in. hole. Stretch and shape dough to form an even ring. Place on a floured surface. Cover and let rest 10 minutes; flatten bagels slightly.
4. Fill a Dutch oven two-thirds full with water; bring to a boil. Drop the bagels, 2 at a time, into boiling water. Cook for 45 seconds; turn and cook 45 seconds longer. Remove with a slotted spoon; drain well on paper towels.
5. Sprinkle with sesame or poppy seeds if desired. Place 2 in. apart on greased baking sheets. Bake at 400° until golden brown, 20-25 minutes. Remove from the pans to wire racks to cool.
1 BAGEL 237 cal., 9g fat (5g sat. fat), 38mg chol., 271mg sod., 33g carb. (3g sugars, 1g fiber), 5g pro.

Peanut Butter & Cookie Knots

These braided pastries are filled with chunks of cookies and peanut butter. They are perfect for dessert or with your morning coffee. You could use any type of chocolate cookie or chocolate candy that would pair well with peanut butter. You can even substitute hazelnut spread for the peanut butter.

—Daniel Carberg, Roxbury, NH

Prep: **1 hour + rising**
Bake: **20 min. + cooling**
Makes: **16 servings**

- **2 pkg. (¼ oz. each) active dry yeast**
- **1 cup warm buttermilk (110°-115°)**
- **2 large eggs, room temperature**
- **½ cup unsalted butter, softened**
- **½ cup sugar**
- **1 tsp. salt**
- **4 to 4½ cups all-purpose flour**

FILLING

- **2 cups creamy peanut butter or Nutella**
- **24 Oreo cookies, crushed (about 2⅔ cups)**

TOPPING

- **1 large egg, beaten**
- **1 cup confectioners' sugar**
- **1 to 2 Tbsp. 2% milk**
- **Coarse sea salt**

1. In a small bowl, dissolve yeast in warm buttermilk. In a large bowl, combine eggs, butter, sugar, salt, yeast mixture and 2 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).

2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1¼ hours.

3. Punch down dough. Turn onto a lightly floured surface; divide into 16 portions. Roll each into a 12x4-in. rectangle. Spread 1 rectangle with ¼ cup peanut butter to within ½ in. of edges; sprinkle with ⅓ cup crushed Oreos. Top with another dough rectangle. Pinch around edges to seal.

4. Using a sharp knife, cut the dough lengthwise in half; carefully turn each half cut side up. Loosely twist strips around each other, keeping cut surfaces facing up. Shape into a ring, pinching ends together to seal. Place on parchment-lined baking sheets. Repeat with the remaining dough, peanut butter and crushed Oreos. Cover with kitchen towels; let rise in a warm place until almost doubled, about 30 minutes.

5. Preheat oven to 350°. Brush rolls with beaten egg. Bake until golden brown, 20-25 minutes. Cool on pans on wire racks for 30 minutes.

6. Combine the confectioners' sugar and milk; drizzle over cooled rolls. Sprinkle with sea salt and, if desired, additional crushed Oreos.

½ ROLL 510 cal., 27g fat (8g sat. fat), 45mg chol., 397mg sod., 58g carb. (25g sugars, 3g fiber), 13g pro.

Herbed Accordion Dinner Rolls

To dress up everyday dinner rolls, brush herbed butter over the dough, then form accordion rolls. The aroma while baking is incredible!

—Taste of Home *Test Kitchen*

Prep: **40 min. + rising** • Bake: **20 min.**
Makes: **2 dozen**

- **2 pkg. (¼ oz. each) active dry yeast**
- **½ cup warm water (110° to 115°)**
- **1 tsp. plus ⅓ cup sugar, divided**
- **1¼ cups warm 2% milk (110° to 115°)**
- **½ cup butter, melted**
- **2 large eggs, room temperature**
- **1½ tsp. salt**
- **6 to 6½ cups all-purpose flour**
- **3 Tbsp. butter, softened**
- **1 tsp. Italian seasoning**
- **1 large egg white, beaten**

1. In a large bowl, dissolve yeast in warm water with 1 tsp. sugar. Add milk, melted butter, eggs, salt, 3 cups flour and remaining sugar; beat until smooth. Stir in enough remaining flour to form a soft dough.

2. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Punch dough down; place on a lightly floured surface. Divide into 4 portions. Roll each portion into a 14x6-in. rectangle. Combine the softened butter and Italian seasoning; spread over dough.

4. Score each rectangle widthwise at 2-in. intervals. Using marks as a guide, fold dough accordion-style back and forth along score lines. Cut folded dough into six 1-in. pieces. Place pieces cut side down in greased muffin cups. Cover and let rise until doubled, about 30 minutes.

5. Preheat oven to 375°. Uncover pans and let dough stand another 10 minutes before baking. Brush with egg white. Bake until golden brown, 18-22 minutes. Remove from pans to wire racks.

1 ROLL 186 cal., 6g fat (4g sat. fat), 32mg chol., 200mg sod., 28g carb. (4g sugars, 1g fiber), 5g pro.

Buttermilk Biscuits

These biscuits are made from a recipe that's been in our family for years. They are simple to make and smell so good when baking! The wonderful aroma takes me back to the days when Mom made this meal—it's as if I'm there in our family's kitchen again, with her busy at the stove.
—Jean Parsons, Sarver, PA

Prep: **25 min.** • Bake: **15 min.**
Makes: **1½ dozen**

- **2 cups all-purpose flour**
- **1 Tbsp. sugar**
- **1 tsp. baking powder**
- **½ tsp. salt**
- **½ tsp. baking soda**
- **¼ cup cold shortening**
- **¾ cup buttermilk**

1. Preheat the oven to 450°. In a large bowl, combine the flour, sugar, baking powder, salt and baking soda. Cut in shortening until mixture resembles coarse crumbs. Add buttermilk; stir just until the dough clings together.
2. Turn onto a lightly floured surface; knead gently 10-12 times. Roll to ½-in. thickness; cut with a floured 2-in. round biscuit cutter. Place 1 in. apart on a greased baking sheet. Bake until lightly browned, 11-12 minutes. Serve warm.
1 BISCUIT 82 cal., 3g fat (1g sat. fat), 0 chol., 147mg sod., 12g carb. (1g sugars, 0 fiber), 2g pro.

Reader Review
"I make these with sausage gravy. They are a favorite in my family."
SHAWNINGER
TASTEOFHOME.COM

Whole Wheat Blueberry Muffins

Whole wheat flour gives a nutritious boost to these yummy muffins packed with juicy blueberries. Fresh from the oven, they'll warm you up on cold winter days.
—Sheila Siem, Calumet, MI

Prep: **15 min.** • Bake: **20 min.**
Makes: **1½ dozen**

- **1½ cups all-purpose flour**
- **1 cup whole wheat flour**
- **½ cup sugar**
- **2 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **⅛ tsp. ground nutmeg**
- **2 large eggs, room temperature**
- **1 cup buttermilk**
- **½ cup canola oil**
- **2 cups fresh or frozen blueberries**

1. Preheat oven to 375°. In a large bowl, combine the flours, sugar, baking powder, baking soda, salt and nutmeg. In another bowl, beat the eggs, buttermilk and oil. Stir into dry ingredients just until moistened. Fold in blueberries.
2. Fill 18 greased or paper-lined muffin cups three-fourths full. Bake until a toothpick comes out clean, 18-20 minutes. Cool 5 minutes before removing from pans to wire racks. Serve warm.
1 MUFFIN 158 cal., 7g fat (1g sat. fat), 24mg chol., 167mg sod., 21g carb. (8g sugars, 1g fiber), 3g pro. Diabetic exchanges 1½ starch, 1 fat.

Jumbo Pumpkin Pecan Muffins

Perk up an autumn morning with one of these hearty muffins. You'll really enjoy the pumpkin-spice flavor and crumbly nut topping—and so will everyone else!
—Janice Christofferson, Eagle River, WI

Prep: **25 min.** • Bake: **25 min.**
Makes: **6 muffins**

- **2½ cups all-purpose flour**
- **½ cup sugar**
- **¼ cup packed brown sugar**
- **2 tsp. pumpkin pie spice**
- **1 tsp. baking powder**
- **1 tsp. baking soda**
- **½ tsp. salt**
- **2 large eggs**
- **1 cup canned pumpkin**
- **½ cup buttermilk**
- **¼ cup canola oil**
- **1 tsp. vanilla extract**
- **½ cup chopped pecans**

TOPPING

- **⅓ cup packed brown sugar**
- **⅓ cup finely chopped pecans**
- **¼ cup all-purpose flour**
- **¼ cup cold butter, cubed**

1. In a large bowl, combine the first 7 ingredients. In another bowl, combine the eggs, pumpkin, buttermilk, oil and vanilla. Stir into dry ingredients just until moistened. Fold in pecans. Fill 6 greased or paper-lined jumbo muffin cups three-fourths full.
2. In a small bowl, combine the brown sugar, pecans and flour; cut in butter until crumbly. Sprinkle over batter.
3. Bake at 375° for 25-30 minutes or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.
NOTE To substitute for each cup of buttermilk, use 1 Tbsp. white vinegar or lemon juice plus enough milk to measure 1 cup. Stir, then let stand 5 minutes. Or use 1 cup plain yogurt or 1¾ tsp. cream of tartar plus 1 cup milk.
1 MUFFIN 660 cal., 30g fat (7g sat. fat), 83mg chol., 619mg sod., 89g carb. (41g sugars, 4g fiber), 11g pro.

Coconut Garlic Naan

One of my favorite comfort foods is naan. I love the airy, chewy inside and the crisp, salty exterior. I drew inspiration from using ingredients such as whole wheat flour and coconut oil to create a healthier but even tastier snack. You'll love this nutty bread smeared with garlic confit and sea salt.
—Morgan Harrison, Astoria, NY

Prep: 2 hours + cooling • Cook: **5 min./batch** • Makes: **8 servings**

- **¼ cup coconut oil**
- **6 garlic cloves, peeled**

NAAN

- **1 pkg. (¼ oz.) active dry yeast**
- **½ cup warm water (110° to 115°)**
- **¾ cup whole wheat flour**
- **½ cup plain yogurt**
- **2 Tbsp. coconut oil, divided**
- **1 tsp. sugar**
- **1 tsp. salt**
- **1¼ to 1½ cups all-purpose flour**
- **1 Tbsp. canola oil**

1. For garlic confit, preheat oven to 250°. Place coconut oil and garlic in a small ovenproof bowl. Cover and bake until garlic is soft and golden, about 2 hours. Cool completely.
2. For naan, in a small bowl, dissolve yeast in warm water. In a large bowl, combine whole wheat flour, yogurt, 1 Tbsp. coconut oil, sugar, salt, yeast mixture and ½ cup flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).
3. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
4. Punch down dough. Turn onto a lightly floured surface; divide into 8 pieces. Roll each piece into a ¼-in.-thick oval. In a large skillet, heat canola oil and remaining coconut oil over medium-high heat. Working in batches, cook naan until golden brown, 1-2 minutes. Turn; cook until golden brown, 1-2 minutes longer. Repeat with remaining dough. Serve with garlic confit.
1 PIECE 232 cal., 13g fat (10g sat. fat), 2mg chol., 304mg sod., 25g carb. (1g sugars, 2g fiber), 5g pro.

Brioche

These classic French rolls (pronounced BREE-osh) are rich in butter and eggs. The unique shape resembles a muffin.

—Wanda Kristoffersen, Owatonna, MN

Prep: **30 min. + rising** • Bake: **15 min.** • Makes: **1 dozen**

- **3½ cups all-purpose flour**
- **½ cup sugar**
- **2 pkg. (¼ oz. each) active dry yeast**
- **1 tsp. grated lemon zest**
- **½ tsp. salt**
- **⅔ cup butter, cubed**
- **½ cup 2% milk**
- **5 large eggs, divided use**

1. In a large bowl, combine 1½ cups flour, sugar, yeast, lemon zest and salt. In a small saucepan, heat butter and milk to 120°-130°. Add to dry ingredients; beat until moistened. Add 4 eggs; beat on medium speed 2 minutes. Add 1 cup flour. Beat until smooth. Stir in the remaining flour. Do not knead.

2. Spoon dough into a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour. Stir dough down. Cover and refrigerate overnight.

3. Preheat oven to 375°. Punch dough down. Turn onto a lightly floured surface. Cover; let rest for 15 minutes. Cut one-sixth from the dough; set aside. Shape remaining dough into 12 balls (about 2½ in.); place in 12 well-greased muffin cups.

4. Divide reserved dough into 12 small balls. Make an indentation in the top of each large ball and place 1 small ball there. Cover and let rise in a warm place until doubled, about 1 hour.

5. Beat remaining egg; brush over rolls. Bake until golden brown, 15-20 minutes. Remove from pan to a wire rack to cool.

1 ROLL 295 cal., 13g fat (7g sat. fat), 117mg chol., 234mg sod., 37g carb. (9g sugars, 1g fiber), 7g pro.

Whole Wheat Pita Bread

After a trip to Israel, I fell in love with the rustic pita breads enjoyed with just about every meal. These nutritious whole wheat pitas are a favorite with young and old alike.
—*Ruby Witmer, Goshen, IN*

Prep: **40 min. + rising** • Bake: **10 min.**
Makes: **1 dozen**

- **2 pkg. (¼ oz. each) active dry yeast**
- **2 cups warm water (110° to 115°), divided**
- **½ tsp. honey**
- **¼ cup olive oil**
- **1 Tbsp. salt**
- **5 to 6 cups whole wheat flour**
- **All-purpose flour**
- **Cornmeal**

1. In a large bowl, dissolve yeast in ½ cup warm water. Add the honey; let stand for 5 minutes. Add the oil, salt, 3 cups whole wheat flour and remaining water. Beat until smooth. Stir in enough whole wheat flour to form a soft dough.
2. Turn onto a surface dusted with all-purpose flour; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1½ hours.
3. Punch dough down; let rest 10 minutes. Turn onto a lightly floured surface; divide dough into 12 pieces. Shape each into a ball. Knead each ball 1 minute. Cover and let rest 20 minutes.
4. Grease baking sheets and sprinkle with cornmeal. Roll each ball into an 8-in. circle. Place on prepared baking sheets. Cover and let rise in a warm place until doubled, about 30 minutes.
5. Bake at 475° for 8-10 minutes or until browned. Remove from pans to wire racks to cool. To serve, cut in half and split open. Stuff with fillings of your choice.

1 PIECE 212 cal., 5g fat (1g sat. fat), 0 chol., 593mg sod., 37g carb. (1g sugars, 6g fiber), 7g pro.

Chewy Soft Pretzels

These homemade pretzels never last long around our house. My kids love to make and eat them! I serve them to company with a variety of dips, such as pizza sauce, ranch dressing, spinach dip or hot mustard.

—Elvira Martens, Aldergrove, BC

Prep: **1 hour + rising** • Bake: **15 min.**
Makes: **1 dozen**

- **1 pkg. (¼ oz.) active dry yeast**
- **1½ cups warm water (110° to 115°)**
- **1 Tbsp. sugar**
- **2 tsp. salt**
- **4 to 4¼ cups all-purpose flour**
- **8 cups water**
- **½ cup baking soda**
- **1 large egg, lightly beaten**
- **Optional toppings: Kosher salt, sesame seeds, poppy seeds and grated Parmesan cheese**

1. Dissolve the yeast in warm water. In a large bowl, combine sugar, salt, yeast mixture and 2 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a stiff dough.

2. Turn dough onto a floured surface; knead until smooth and elastic, about 5 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

3. Punch down dough; divide and shape into 12 balls. Roll each into a 22-in. rope; shape into a pretzel.

4. Preheat oven to 425°. Place water and baking soda in a large saucepan; bring to a boil. Place pretzels, 1 at a time, in boiling water for 30 seconds. Remove; drain on paper towels that have been lightly coated with cooking spray.

5. Place pretzels on greased baking sheets. Brush with the egg; top as desired. Bake until golden brown, 12-14 minutes. Remove from pans to wire racks; serve warm.

1 PRETZEL 164 cal., 1g fat (0 sat. fat), 16mg chol., 400mg sod., 33g carb. (1g sugars, 1g fiber), 5g pro.

Crunchy Breadsticks

These thin, crisp breadsticks add a bit of elegance to a holiday dinner. Each bite is perfectly seasoned with thyme and a bit of coarse salt.
—Taste of Home *Test Kitchen*

Prep: **20 min.** • Bake: **20 min.** • Makes: **16 breadsticks**

- **2 cups all-purpose flour**
- **1½ tsp. baking powder**
- **½ tsp. salt**
- **3 Tbsp. shortening**
- **½ to ¾ cup ice water**
- **1 Tbsp. olive oil**
- **¼ tsp. coarse salt**
- **¼ tsp. dried thyme**

1. In a food processor, combine the flour, baking powder, salt and shortening; cover and process until mixture resembles coarse crumbs. While processing, gradually add water until dough forms a ball.

2. Transfer to a floured surface. Roll dough into a 10x8-in. rectangle. Cut into sixteen 10x½-in. strips. Twist each strip 4 times and place on baking sheets. Brush with oil. Combine coarse salt and thyme; sprinkle over breadsticks.

3. Bake at 350° until golden brown and crisp, 18-20 minutes. Cool on a wire rack.

1 BREADSTICK 78 cal., 2g fat (1g sat. fat), 0 chol., 156mg sod., 12g carb. (0 sugars, 0 fiber), 2g pro.

Triple Mustard & Gruyere Bread Thins

I'm a bread baker, so the perfect sandwich in my home is more about the bread. I'm always experimenting with new combinations and created this recipe. These thins have become my go-to for elevating every sandwich to gourmet status. I love smoked Gruyere cheese, but if you have a hard time finding it, you can use regular Gruyere or even Swiss.
—Veronica Fay, Knoxville, TN

Prep: **30 min. + rising** • Bake: **15 min. + cooling** • Makes: **1½ dozen**

- **1 Tbsp. active dry yeast**
- **1 cup warm water (110° to 115°)**
- **1 large egg, room temperature**
- **⅓ cup canola oil**
- **3 Tbsp. dried minced onion**
- **3 Tbsp. stone-ground mustard**
- **1 Tbsp. ground mustard**
- **2 tsp. onion powder**
- **1½ tsp. salt**
- **3½ to 4 cups bread flour**
- **8 oz. smoked Gruyere cheese, shredded**
- **¼ cup Dijon mustard**
- **Optional: 1 Tbsp. each sesame seeds, poppy seeds and mustard seeds**

1. In a small bowl, dissolve yeast in warm water. In a large bowl, combine the egg, oil, minced onion, stone-ground mustard, ground mustard, onion powder, salt, yeast mixture and 2 cups flour; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Stir in the Gruyere cheese.

2. Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until almost doubled, about 1½ hours.

3. Punch down the dough. Turn onto a lightly floured surface; divide and shape into 18 balls, about 2 oz. each. Flatten each ball to a 4-in. circle. Place 2 in. apart on greased baking sheets. Cover with kitchen towels; let rise in a warm place until slightly puffed, about 30 minutes.

4. Preheat oven to 375°. Brush rolls with Dijon mustard; if desired, sprinkle with seeds. Bake until lightly browned, 15-18 minutes. Remove from pans to wire racks to cool completely.

FREEZE OPTION Freeze cooled rolls in freezer containers. To use, thaw at room temperature or, if desired, microwave each roll on high until heated through, 10-15 seconds.

1 ROLL 204 cal., 9g fat (3g sat. fat), 24mg chol., 423mg sod., 21g carb. (1g sugars, 1g fiber), 8g pro.

Nonni's Fritole

My Italian grandmother was famous for her fritole and made these treats for her family and friends. Years later we found her recipe card and tried making them without success for several years. We finally figured out the missing part of this recipe—the self-rising flour! Now we can have these as often as we like. It brings back so many wonderful memories.

—Ann Marie Eberhart, Gig Harbor, WA

Prep: **15 min.** • Cook: **5 min./batch**
Makes: **4 dozen**

- **4 cups self-rising flour**
- **½ cup sugar**
- **3 large eggs, room temperature**
- **1 cup 2% milk**
- **3 oz. whiskey, rum or orange juice**
- **2 medium apples, peeled and grated**
- **8 tsp. grated orange zest**
- **Oil for deep-fat frying**
- **Confectioners' sugar**

1. In a large bowl, whisk flour and sugar. In another bowl, whisk eggs, milk and whiskey until blended. Add to the dry ingredients, stirring just until moistened. Fold in apples and orange zest.

2. In an electric skillet or deep fryer, heat oil to 375°. Drop batter by tablespoonfuls, a few at a time, into hot oil. Fry until golden brown, about 2 minutes on each side. Drain on paper towels. Dust with confectioners' sugar.

NOTE As a substitute for each cup of self-rising flour, place 1½ tsp. baking powder and ½ tsp. salt in a measuring cup. Add all-purpose flour to measure 1 cup.

1 FRITOLE 69 cal., 2g fat (0 sat. fat), 12mg chol., 131mg sod., 11g carb. (3g sugars, 0 fiber), 2g pro.

Easy Batter Rolls

The first thing my guests ask when they come for dinner is if I'm serving these dinner rolls. The buns are so light, airy and delicious that I'm constantly asked for the recipe.
—Thomasina Brunner, Gloversville, NY

Prep: **30 min. + rising** • Bake: **15 min.** • Makes: **1 dozen**

- **3 cups all-purpose flour**
- **2 Tbsp. sugar**
- **1 pkg. (¼ oz.) active dry yeast**
- **1 tsp. salt**
- **1 cup water**
- **2 Tbsp. butter**
- **1 large egg, room temperature**
- **Melted butter**

1. In a large mixer bowl, combine 2 cups flour, sugar, yeast and salt. In a saucepan, heat water and butter to 120°-130°. Add to dry ingredients; beat until blended. Add egg; beat on low speed for 30 seconds, then on high for 3 minutes. Stir in enough remaining flour to form a stiff dough. Do not knead. Cover and let rise in a warm place until doubled, about 30 minutes.
2. Punch the dough down. Fill 12 greased muffin cups half full. Cover and let rise until doubled, about 15 minutes.
3. Bake at 350° until golden brown, 15-20 minutes. Cool 1 minute before removing from pan to a wire rack. Brush tops with melted butter.
FREEZE OPTION Freeze cooled rolls in airtight containers. To use, microwave each roll on high until warmed, 30-45 seconds.
1 ROLL 147 cal., 3g fat (1g sat. fat), 21mg chol., 219mg sod., 26g carb. (2g sugars, 1g fiber), 4g pro.

Bacon Parmesan Popovers

This recipe proves that simple ingredients often result in the best-tasting dishes. These popovers are a nice change from ordinary toast or muffins.
—Donna Gaston, Coplay, PA

Prep: **10 min.** • Bake: **30 min.** • Makes: **6 popovers**

- **2 large eggs, room temperature**
- **1 cup 2% milk**
- **1 cup all-purpose flour**
- **2 Tbsp. grated Parmesan cheese**
- **¼ tsp. salt**
- **3 bacon strips, diced**

1. In a large bowl, beat eggs and milk. Combine flour, cheese and salt; add to egg mixture and mix well. Cover and let stand at room temperature for 45 minutes.
2. Preheat oven to 450°. In a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. Grease 6 cups of a nonstick popover pan well with bacon drippings. Stir bacon into the batter; fill prepared cups two-thirds full.
3. Bake 15 minutes. Reduce heat to 350° (do not open oven door). Bake until deep golden brown, about 15 minutes longer (do not underbake).
4. Run a table knife or small metal spatula around edges of cups to loosen if necessary. Immediately remove popovers from pan; prick with a small sharp knife to allow steam to escape. Serve immediately.
1 POPOVER 167 cal., 7g fat (3g sat. fat), 73mg chol., 248mg sod., 18g carb. (2g sugars, 1g fiber), 7g pro.

Fluffy Biscuits

If you're looking for a flaky basic biscuit, this recipe is the best. These golden brown rolls bake up tall, light and tender. Their mild flavor is even better when the warm biscuits are spread with butter or jam.

—Nancy Horsburgh, Everett, ON

Takes: **30 min.** • Makes: **about 8 biscuits**

- **2 cups all-purpose flour**
- **4 tsp. baking powder**
- **1 Tbsp. sugar**
- **½ tsp. salt**
- **½ cup shortening**
- **1 large egg, room temperature**
- **⅔ cup 2% milk**

1. Preheat oven to 400°. In a bowl, whisk together the first 4 ingredients. Cut in shortening until the mixture resembles coarse crumbs. Whisk together egg and milk. Add to dry ingredients; stir just until moistened. Dough will be wet.

2. On a well-floured surface, knead dough gently 8-10 times. Roll to ½-in. thickness; cut with a floured 2½-in. biscuit cutter. Place on a lightly greased baking sheet.

3. Bake until golden brown, 10-12 minutes. Serve warm.

1 BISCUIT 249 cal., 13g fat (4g sat. fat), 25mg chol., 407mg sod., 26g carb. (3g sugars, 1g fiber), 5g pro.

Best Bran Muffins

Having these for breakfast is a good start to a busy day. My husband loves pineapple, which makes these muffins moist—and delicious!
—Suzanne Smith, Framingham, MA

Takes: **30 min.** • Makes: **18 muffins**

- **½ cup old-fashioned oats**
- **1 cup all-purpose flour**
- **1 cup whole wheat flour**
- **½ cup All-Bran cereal**
- **½ tsp. salt**
- **1 tsp. baking powder**
- **1 tsp. baking soda**
- **1 large egg, room temperature, beaten**
- **¼ cup canola oil**
- **½ cup molasses**
- **¾ cup buttermilk**
- **1 can (8 oz.) crushed pineapple in natural juice, undrained**
- **½ cup chopped nuts, dates or raisins**

1. In a bowl, combine the first 7 ingredients. Make a well in center. Combine the egg, oil, molasses, buttermilk and pineapple with juice. Pour into well; mix just until dry ingredients are moistened. Stir in the nuts, dates or raisins.
2. Fill 18 greased muffin cups two-thirds full. Bake at 400° until golden brown, about 12 minutes.
NOTE To substitute for each cup of buttermilk, use 1 Tbsp. white vinegar or lemon juice plus enough milk to measure 1 cup. Stir, then let stand 5 min. Or use 1 cup plain yogurt or 1¾ tsp. cream of tartar plus 1 cup milk.
1 MUFFIN 151 cal., 6g fat (1g sat. fat), 11mg chol., 194mg sod., 22g carb. (9g sugars, 2g fiber), 4g pro.
DIABETIC EXCHANGES 1½ starch, 1 fat.

Brunch Cinnamon Rolls

A sweet maple and vanilla glaze accentuates the cinnamon flavor in these breakfast buns.
—Rita Vogel, Malcom, IA

Prep: **30 min.** • Bake: **20 min.**
Makes: **1 dozen**

- ¾ cup 4% small-curd cottage cheese
- ⅓ cup reduced-fat plain yogurt
- ¼ cup sugar
- ¼ cup butter, melted
- 1 tsp. vanilla extract
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ¼ tsp. baking soda
- ½ tsp. salt

FILLING

- 2 Tbsp. butter, melted
- 1 cup chopped pecans
- ⅔ cup packed brown sugar
- 1½ tsp. ground cinnamon

MAPLE GLAZE

- ⅔ cup confectioners' sugar
- 3 Tbsp. maple syrup
- 1 tsp. vanilla extract

1. Preheat the oven to 400°. In a food processor, combine the first 5 ingredients; cover and process until smooth. Add the flour, baking powder, baking soda and salt; cover and pulse until mixture forms a soft dough.

2. Transfer dough to a lightly floured surface; knead 4-5 times. Roll into a 15x12-in. rectangle. Brush butter to within ½ in. of edges. Combine the pecans, brown sugar and cinnamon; sprinkle over dough. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 slices. Place cut side down in a greased 9-in. round baking pan.

3. Bake until golden brown, 20-25 minutes. Cool for 5 minutes.

4. Combine glaze ingredients; drizzle over rolls. Serve warm.

1 ROLL 318 cal., 14g fat (5g sat. fat), 19mg chol., 297mg sod., 45g carb. (27g sugars, 2g fiber), 5g pro.

Mini Sweet Potato Scones with Rosemary & Bacon

I grow my own sweet potatoes, so I'm always trying to think of new ways to use them. I created this recipe on a whim and am thrilled with the results. Everyone who tries these scones thinks they're delicious!

—Sue Gronholz, Beaver Dam, WI

Prep: **30 min.** • Bake: **15 min.** • Makes: **16 scones**

- **2½ cups all-purpose flour**
- **½ cup sugar**
- **2½ tsp. baking powder**
- **1½ tsp. pumpkin pie spice or ground cinnamon**
- **1½ tsp. minced fresh rosemary or ½ tsp. dried rosemary, crushed**
- **½ tsp. salt**
- **¼ tsp. baking soda**
- **½ cup cold butter**
- **4 bacon strips, cooked and crumbled**
- **½ cup mashed sweet potatoes**
- **¼ cup plain Greek yogurt**
- **1 large egg**
- **2 Tbsp. maple syrup**

TOPPING

- **1 Tbsp. 2% milk**
- **1 Tbsp. sugar**

1. Preheat oven to 425°. In a large bowl, whisk the first 7 ingredients. Cut in the butter until mixture resembles coarse crumbs. Stir in the bacon. In another bowl, whisk sweet potatoes, yogurt, egg and maple syrup until blended; stir into crumb mixture just until combined.

2. Turn out onto a floured surface; knead gently 10 times. Divide dough in half. Pat each half into a 6-in. circle. Cut each into 8 wedges. Place wedges on a greased baking sheet. Brush with milk; sprinkle with sugar. Bake until golden brown, 12-14 minutes. Serve warm.

FREEZE OPTION Freeze cooled scones in freezer containers. To use, thaw before serving or, if desired, reheat on a baking sheet in a preheated 350° oven until warmed, 3-4 minutes.

1 SCONE 184 cal., 7g fat (4g sat. fat), 30mg chol., 261mg sod., 26g carb. (9g sugars, 1g fiber), 3g pro.

Pumpkin Patch Biscuits

I got smart and started making double batches of these moist, fluffy biscuits to meet the demand. My dad loves their pumpkiny goodness and requests them for Christmas, Father's Day and his birthday.
—Liza Taylor, Seattle, WA

Prep: **20 min.** • Bake: **20 min.** • Makes: **6 biscuits**

- **1¾ cups all-purpose flour**
- **¼ cup packed brown sugar**
- **2½ tsp. baking powder**
- **½ tsp. salt**
- **¼ tsp. baking soda**
- **½ cup plus 1½ tsp. cold butter, divided**
- **¾ cup canned pumpkin**
- **⅓ cup buttermilk**

1. In a large bowl, combine the flour, brown sugar, baking powder, salt and baking soda. Cut in ½ cup butter until the mixture resembles coarse crumbs.

Combine pumpkin and buttermilk; stir into the crumb mixture just until moistened.
2. Turn onto a lightly floured surface; knead 8-10 times. Pat or roll out to 1-in. thickness; cut with a floured 2½-in. biscuit cutter. Place 1 in. apart on a greased baking sheet.
3. Bake at 425° for 18-22 minutes or until golden brown. Melt remaining butter; brush over biscuits. Serve warm.
1 BISCUIT 328 cal., 17g fat (11g sat. fat), 44mg chol., 609mg sod., 40g carb. (11g sugars, 2g fiber), 5g pro.

If you use cupcake liners when making these cinnamon muffins, you can skip the step of greasing the pan.

Hover camera here!
Follow *Taste of Home* on Facebook and connect with other cooks.

Cinnamon Muffins

My husband grew up enjoying these tender, yummy muffins that his mother made on special weekend mornings. With cinnamon and a dash of nutmeg in the batter, these are seasoned to please.
—Katherine McVey, Raleigh, NC

Takes: **30 min.** • Makes: **1 dozen**

- **⅓ cup shortening, room temperature**
- **½ cup sugar**
- **1 large egg, room temperature**
- **1½ cups all-purpose flour**
- **2 tsp. ground cinnamon**
- **1½ tsp. baking powder**
- **½ tsp. salt**
- **¼ tsp. ground nutmeg**
- **½ cup milk**

TOPPING

- **3 Tbsp. butter, melted**
- **½ cup sugar**
- **1½ tsp. ground cinnamon**

1. In a large bowl, cream shortening and sugar until light and fluffy, 5-7 minutes. Beat in egg. Combine the flour, cinnamon, baking powder, salt and nutmeg; add to creamed mixture alternately with milk until well combined.
2. Fill 12 greased muffin cups half full. Bake at 350° for 15-20 minutes or until a toothpick comes out clean.
3. For topping, add melted butter to a shallow bowl. In another shallow bowl, combine sugar and cinnamon. Dip muffin tops in butter, then in cinnamon-sugar. Serve warm.
1 MUFFIN 209 cal., 9g fat (3g sat. fat), 27mg chol., 188mg sod., 29g carb. (17g sugars, 1g fiber), 3g pro.

No-Fuss Rolls

With only 4 ingredients, these delicious rolls are ready in no time. They're fantastic with herb butter or jam.
—Glenda Trail, Manchester, TN

Takes: **25 min.** • Makes: **6 rolls**

- **1 cup self-rising flour**
- **½ cup 2% milk**
- **2 Tbsp. mayonnaise**
- **½ tsp. sugar**

Preheat oven to 450°. In a small bowl, combine all the ingredients. Spoon batter into 6 muffin cups coated with cooking spray. Bake until a toothpick comes out clean, 12-14 minutes. Cool for 5 minutes before removing from pan to a wire rack. Serve warm.
NOTE As a substitute for 1 cup of self-rising flour, place 1½ tsp. baking powder and ½ tsp. salt in a measuring cup. Add all-purpose flour to measure 1 cup.
1 ROLL 111 cal., 4g fat (1g sat. fat), 3mg chol., 275mg sod., 16g carb. (1g sugars, 0 fiber), 3g pro. **DIABETIC EXCHANGES** 1 starch, 1 fat.

Hush Puppies

A fish dinner in our family isn't complete without a side of hush puppies, and my mom is well-known for this recipe. It's the best!

—Mary McGuire, Graham, NC

Takes: **25 min.** • Makes: **2 dozen**

- **1 cup yellow cornmeal**
- **¼ cup all-purpose flour**
- **1½ tsp. baking powder**
- **½ tsp. salt**
- **1 large egg, room temperature, lightly beaten**
- **¾ cup 2% milk**
- **1 small onion, finely chopped**
- **Oil for deep-fat frying**

1. In a large bowl, combine the cornmeal, flour, baking powder and salt. Whisk the egg, milk and onion; add to dry ingredients just until combined.

2. In a cast-iron Dutch oven or an electric skillet, heat oil to 365°. Drop batter by tablespoonfuls into oil. Fry until golden brown, 2-2½ minutes. Drain on paper towels. Serve warm.

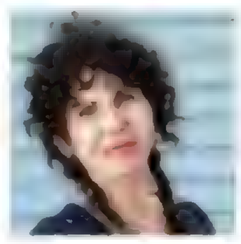
1 HUSH PUPPY 55 cal., 3g fat (0 sat. fat), 9mg chol., 86mg sod., 7g carb. (1g sugars, 0 fiber), 1g pro.

Reader Review

"Everyone loves them! Perfect for a wintery afternoon coffee break."

KAREN8987
TASTEOFHOME.COM

Hazelnut Chocolate Chip Scones



With chocolate, hazelnuts and the tangy taste of buttermilk, these delicious scones are easy to make, come together fast and taste so good with your morning coffee.
—Trisha Kruse, Eagle, ID

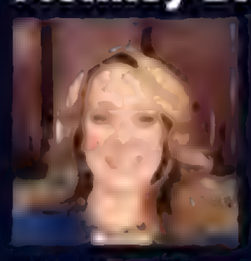
Prep: **20 min.** • Bake: **15 min.**
Makes: **8 scones**

- **2 cups all-purpose flour**
- **¼ cup packed brown sugar**
- **1½ tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **½ cup cold butter, cubed**
- **1 large egg, room temperature**
- **½ cup buttermilk**
- **1½ tsp. vanilla extract**
- **1 cup semisweet chocolate chips**
- **1 cup hazelnuts, coarsely chopped**

1. Preheat oven to 400°. Whisk together the first 5 ingredients; cut in butter until the mixture resembles coarse crumbs. In another bowl, whisk together the egg, buttermilk and vanilla; stir into the crumb mixture just until moistened. Stir in the chocolate chips and hazelnuts.
2. Turn onto a lightly floured surface; knead gently 8 times. Pat the dough into a 6-in. circle. Cut into 8 wedges; place on a greased baking sheet. Bake until golden brown, 15-20 minutes. Serve warm.
NOTE To substitute for each cup of buttermilk, use 1 Tbsp. white vinegar or lemon juice plus enough milk to measure 1 cup. Stir, then let stand 5 min. Or use 1 cup plain yogurt or 1¾ tsp. cream of tartar plus 1 cup milk.
1 SCONE 409 cal., 23g fat (10g sat. fat), 76mg chol., 327mg sod., 47g carb. (20g sugars, 3g fiber), 8g pro.

BREAD *Made* EASY

Cinnamon Apple Cider Monkey Bread



I use cinnamon and apple cider to turn plain cinnamon rolls into monkey bread. It's a hit with my boys, who love the sticky sweetness.
—Kelly Walsh, Aviston, IL

Prep: **20 min.** • Bake: **45 min. + standing**
Makes: **16 servings**

- **5 envelopes (0.74 oz. each) instant spiced cider mix**
- **3 tubes (12.4 oz. each) refrigerated cinnamon rolls with icing**
- **2 medium Granny Smith apples, peeled and chopped**
- **1 cup chopped pecans or walnuts**
- **6 Tbsp. butter, melted**
- **2 tsp. ground cinnamon**

1. Preheat oven to 350°. Combine cider mixes. Separate cinnamon rolls, setting aside icings; cut each roll into quarters. Add to the cider mixture; toss to coat.
2. Arrange a third of the dough pieces in a well-greased 10-in. fluted tube pan; top with half the apples and half the pecans. Repeat the layers once. Top with the remaining dough.
3. Mix melted butter, cinnamon and icing from 1 container until blended. Drizzle over top of rolls. Bake until golden brown, 45-50 minutes. (If needed, cover top loosely with foil during last 5 minutes to prevent overbrowning.)
4. Immediately invert monkey bread onto a serving plate; keep pan inverted 10 minutes, allowing bread to release. Remove pan. Meanwhile, microwave remaining icing, uncovered, until softened, about 10 seconds. Drizzle over monkey bread. Serve warm.
1 SERVING 329 cal., 17g fat (5g sat. fat), 11mg chol., 553mg sod., 41g carb. (5g sugars, 1g fiber), 4g pro.

Very Cherry Crescent Ring

My mother used to prepare this pretty coffee cake on Christmas Eve for our family to enjoy the next morning after opening gifts. It's an easy way to add an elegant touch to a holiday breakfast or brunch.

—Karen Sevensky, Hackettstown, NJ

Prep: **25 min.** • Bake: **20 min.** • Makes: **16 servings**

- **1 jar (10 oz.) maraschino cherries, drained well and chopped**
- **1 pkg. (8 oz.) cream cheese, softened**
- **½ cup sugar**
- **½ tsp. almond extract**
- **¾ cup chopped pecans**
- **2 tubes (8 oz. each) refrigerated crescent rolls**

GLAZE

- **1 cup confectioners' sugar**
- **1 to 2 Tbsp. 2% milk**
- **¼ tsp. almond extract**
- **Additional pecans**

1. Preheat oven to 375°. Reserve 3 Tbsp. cherries for topping. For filling, beat cream cheese, sugar and extract until smooth. Stir in ¾ cup pecans and remaining cherries.

2. On a lightly floured surface, unroll the crescent dough into 1 long rectangle; press perforations to seal. Fold dough lengthwise in half; roll into an 18x12-in. rectangle. Spread the filling over top to within 1 in. of edges. Roll up tightly jelly-roll style, starting with a long side; pinch the seam to seal.

3. Transfer to a greased baking sheet, seam side down; shape into a ring, pinching ends to seal. Using kitchen scissors, start at the outside edge and cut two-thirds of the way through the ring at 1-in. intervals. Separate sections slightly and twist to show filling.

4. Bake until golden brown, 20-30 minutes. (Cover loosely with foil if it browns too quickly.)

5. Using 2 large spatulas, remove from the pan to a wire rack. Mix the confectioners' sugar, milk and extract; spoon over warm coffeecake. Top with the reserved cherries and additional pecans.

1 PIECE 273 cal., 15g fat (5g sat. fat), 14mg chol., 268mg sod., 33g carb. (23g sugars, 0 fiber), 3g pro.

Huckleberries are local to regional areas of the Midwest. If they are unavailable in your area, substitute fresh or frozen blueberries.

Huckleberry Bear Claws

Beware: Bear claws may lead to bear hugs! My family can't get enough of these quick, easy pastries made from homegrown huckleberries, especially when the treats are paired with a cup of coffee or tea. Use blueberries if you can't find huckleberries.
—Nancy Beckman, Helena, MT

Prep: **40 min. + rising**
Bake: **15 min. + cooling** • Makes: **8 servings**

- **6 Tbsp. sugar, divided**
- **¼ cup butter, softened**
- **¼ cup almond paste**
- **1 cup crushed vanilla wafers**
- **1 Tbsp. 2% milk**
- **1 pkg. (16 oz.) hot roll mix**
- **1¼ cups fresh or frozen huckleberries or blueberries**
- **1 large egg, beaten**
- **2 cups confectioners' sugar**
- **2 to 3 Tbsp. water**
- **1 Tbsp. lemon juice**
- **Sliced almonds, optional**

1. In a small bowl, beat 4 Tbsp. sugar, butter and almond paste until crumbly. Gradually add crushed wafers and milk; mix well. Set aside.
2. Prepare hot roll mix batter according to package directions, adding the remaining 2 Tbsp. sugar before mixing batter. On a floured surface, roll dough into a 24x8-in. rectangle. Crumble almond paste mixture to within ½ in. of edges; top with berries. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 8 pieces.
3. Place 2 in. apart on parchment-lined baking sheets, seam side down. Using scissors, cut each piece 4 times along a long side to within ½ in. of the opposite edge; curve and separate strips slightly. Cover and let rise in a warm place until almost doubled, about 1 hour.
4. Preheat oven to 400°. Brush rolls with the beaten egg. Bake until golden brown, 15-20 minutes. Remove from the pans to wire racks to cool completely. For icing, combine confectioners' sugar, water and lemon juice until smooth; drizzle over rolls. If desired, sprinkle with almonds. Let stand until set.
1 BEAR CLAW 577 cal., 20g fat (8g sat. fat), 73mg chol., 507mg sod., 92g carb. (56g sugars, 2g fiber), 9g pro.

Reader Review

"Delicious, fast and simple. Better get one while there are some left!"

CHEFV
TASTEOFHOME.COM

Cinnamon Crescent Twists

This is a true twist on an old favorite using refrigerated crescent rolls. You'll love how tasty they are and how fast they come together.

—Ruth Vineyard, Plano, TX

Takes: **20 min.** • Makes: **16 servings**

- **1 pkg. (8 oz.) refrigerated crescent rolls**
- **¼ cup packed brown sugar**
- **2 Tbsp. butter, softened**
- **1½ tsp. ground cinnamon**

GLAZE

- **¼ cup confectioners' sugar**
- **1 Tbsp. butter, melted**
- **1½ tsp. hot water**
- **⅛ tsp. almond extract**

1. Unroll the dough into 4 rectangles; press seams to seal. In a small bowl, combine the brown sugar, butter and cinnamon; spread over 2 rectangles. Top with the remaining 2 rectangles. Starting from a long side, cut each rectangle into 8 strips. Twist each strip several times; seal ends together.

2. Place on greased baking sheets. Bake at 375° until golden brown, 10-12 minutes. Immediately remove to wire racks.

3. Combine the glaze ingredients; brush over warm twists.

1 TWIST 96 cal., 5g fat (2g sat. fat), 6mg chol., 128mg sod., 11g carb. (6g sugars, 0 fiber), 1g pro.

Pistachio Quick Bread

I love making many of these special loaves to give away for the holidays. They also freeze well so it is easy to pull out for unexpected guests.

—Judy Fischer, Green Bay, WI

Prep: **20 min.** • Bake: **35 min. + cooling** • Makes: **2 loaves (12 pieces each)**

- **1 pkg. white cake mix (regular size)**
- **1 pkg. (3.4 oz.) instant pistachio pudding mix**
- **4 large eggs, room temperature**
- **1 cup sour cream**
- **¼ cup water**
- **¼ cup canola oil**
- **⅓ cup sugar**
- **¾ tsp. ground cinnamon**

1. Preheat oven to 350°. In a large bowl, combine the dry cake and pudding mixes. Add the eggs, sour cream, water and oil; beat until blended (batter will be thick).

2. Combine sugar and cinnamon. Spoon half the batter into 2 greased 8x4-in. loaf pans; sprinkle each with 2 Tbsp. cinnamon sugar. Top with remaining batter; sprinkle with the remaining cinnamon sugar.

3. Bake until a toothpick inserted in the center comes out clean, 35-40 minutes. Cool for 10 minutes before removing from pans to wire racks.

1 PIECE 169 cal., 7g fat (2g sat. fat), 42mg chol., 218mg sod., 24g carb. (16g sugars, 0 fiber), 2g pro.

Bacon Cornbread

Central Illinois is one of the major corn and pork producing areas of the country, so this bread is naturally a favorite here. I dress up the batter with corn, onion and cheese, then top it with poppy seeds and bacon.

—Carol Roper, Litchfield, IL

Prep: **20 min.** • Bake: **20 min.**
Makes: **9 servings**

- **1 pkg. (8½ oz.) cornbread/muffin mix**
- **1 large egg, room temperature**
- **½ cup frozen corn, thawed**
- **⅓ cup 2% milk**
- **¼ cup shredded cheddar cheese**
- **¼ cup grated onion**
- **5 bacon strips, cooked and crumbled**
- **½ tsp. poppy seeds, optional**
- **⅛ tsp. paprika**

In a bowl, combine first 6 ingredients just until blended. Pour into a greased 8-in. square baking dish. Sprinkle with the bacon, poppy seeds if desired, and paprika. Bake at 375° for 20-25 minutes or until a toothpick inserted in the center comes out clean. Cut into squares; serve warm.

1 PIECE 163 cal., 6g fat (2g sat. fat), 37mg chol., 309mg sod., 22g carb. (7g sugars, 1g fiber), 5g pro.

Garlic Knotted Rolls

Using frozen yeast dough is an easy way to make homemade rolls. The cute knots add a special touch to any menu.
—Kathy Harding, Richmond, MO

Prep: **15 min. + rising** • Bake: **15 min.** • Makes: **10 rolls**

- **1 loaf (1 lb.) frozen bread dough, thawed**
- **1½ tsp. dried minced onion**
- **3 Tbsp. butter**
- **4 garlic cloves, minced**
- **⅛ tsp. salt**
- **1 large egg, beaten**
- **Poppy seeds, optional**

1. Pat out dough on a work surface; sprinkle with minced onion and knead until combined. Divide dough in half. Shape each half into 5 balls. To form knots, roll each ball into a 10-in. rope; tie into a knot. Tuck ends under. Place rolls 2 in. apart on a greased baking sheet.

2. In a small skillet, melt the butter over medium heat. Add garlic and salt; cook and stir 1-2 minutes. Brush over rolls. Cover and let rise until doubled, about 30 minutes. Preheat the oven to 375°.

3. Brush roll tops with egg, sprinkle with poppy seeds if desired. Bake until golden brown, 15-20 minutes.

1 ROLL 168 cal., 6g fat (2g sat. fat), 30mg chol., 315mg sod., 22g carb. (2g sugars, 2g fiber), 5g pro.

Quick Focaccia

Green olives complement my speedy version of the beloved Italian bread. Try the focaccia with minestrone or Italian wedding soup, or serve it with an antipasto tray for a hearty appetizer everyone will love.
—Ivy Laffoon, Ceres, CA

Takes: **30 min.** • Makes: **8 servings**

- **1 loaf (1 lb.) frozen bread dough, thawed**
- **½ cup sliced pimiento-stuffed olives**
- **½ cup shredded Colby-Monterey Jack cheese**
- **½ cup shredded Parmesan cheese**
- **1 tsp. Italian seasoning**
- **2 Tbsp. olive oil**

1. On an ungreased baking sheet, pat the dough into a 12x6-in. rectangle. Build up edges slightly. Top with the olives, cheeses and Italian seasoning; press gently into dough. Drizzle with oil.
2. Bake at 350° until cheese is melted and golden brown, 15-20 minutes. Let stand for 5 minutes before slicing.
1 PIECE 249 cal., 11g fat (3g sat. fat), 10mg chol., 623mg sod., 31g carb. (2g sugars, 2g fiber), 9g pro.

Herb Parmesan Loaf

Take frozen bread dough to a new level when you try this homey, wholesome recipe.
—Shirley Sibit Rudder, Burkeville, TX

Prep: **10 min. + rising** • Bake: **20 min.** • Makes: **1 loaf (12 pieces)**

- **1 loaf (1 lb.) frozen whole wheat bread dough**
- **¼ cup shredded Parmesan cheese**
- **1½ tsp. dried parsley flakes**
- **1½ tsp. dried minced garlic**
- **¼ tsp. dill weed**
- **¼ tsp. salt**
- **1 Tbsp. butter, melted**

1. Place dough in a greased 8x4-in. loaf pan. Thaw according to package directions. In a small bowl, combine cheese, parsley, garlic, dill and salt. Brush dough with butter; sprinkle with the cheese mixture. Cover and let rise in a warm place until nearly doubled, about 2½ hours. Preheat the oven to 350°.
2. Bake until golden brown, 20-25 minutes. Remove from pan to a wire rack to cool.
1 PIECE 111 cal., 3g fat (1g sat. fat), 4mg chol., 250mg sod., 18g carb. (2g sugars, 2g fiber), 6g pro.

Swiss-Onion Bread Ring

With the ease of refrigerated bread dough, this tempting cheesy bread has delicious down-home goodness. You'll find it crisp and golden on the outside, rich and buttery inside.

—Judi Messina, Coeur d'Alene, ID

Prep: **10 min.** • Bake: **30 min.**
Makes: **1 loaf (12 servings)**

- **2½ tsp. poppy seeds, divided**
- **2 tubes (11 oz. each) refrigerated French bread**
- **1 cup shredded Swiss cheese**
- **¾ cup sliced green onions**
- **6 Tbsp. butter, melted**

1. Sprinkle ½ tsp. poppy seeds in a greased 10-in. fluted tube pan. Cut the dough into forty 1-in. pieces; place half in prepared pan. Sprinkle with half the cheese and green onion. Top with 1 tsp. poppy seeds; drizzle with half the butter. Repeat layers.

2. Bake at 375° for 30-35 minutes or until golden brown. Immediately invert onto a wire rack. Serve warm.

1 PIECE 152 cal., 9g fat (6g sat. fat), 24mg chol., 246mg sod., 12g carb. (2g sugars, 1g fiber), 5g pro.

Chimichurri Monkey Bread

The herby goodness of my favorite sauce shines in this nostalgic bread recipe that comes together quickly thanks to refrigerated biscuits. Serve warm as an appetizer with marinara for dipping, or as a side to an Italian entree.

—Eden Dranger, Los Angeles, CA

Prep: **20 min.** • Bake: **20 min.** • Makes: **12 servings**

- **¼ cup minced fresh parsley**
- **¼ cup olive oil**
- **2 Tbsp. minced fresh oregano**
- **1 Tbsp. white wine vinegar**
- **2 garlic cloves, minced**
- **¾ tsp. kosher salt**
- **¼ tsp. ground cumin**
- **¼ tsp. pepper**
- **⅛ tsp. crushed red pepper flakes**
- **2 tubes (12 oz. each) refrigerated buttermilk biscuits**

1. In a shallow bowl, combine the first 9 ingredients. Cut each biscuit in half and shape into a ball. Roll in herb mixture.

2. Place biscuit pieces in a greased 10-in. fluted tube pan. Bake at 375° for 18-22 minutes or until golden brown. Cool for 10 minutes before inverting onto a serving plate.

1 SERVING 209 cal., 11g fat (3g sat. fat), 0 chol., 588mg sod., 25g carb. (3g sugars, 0 fiber), 3g pro.

Hover camera here!

Want more recipes? Check out Taste of Home's entire selection of cookbooks.

Parmesan-Ranch Pan Rolls

Mom taught me this easy recipe, which is perfect for feeding a crowd. There is never a crumb left over. Mom used her own bread dough, but using frozen dough is my shortcut.

—Trisha Kruse, Eagle, ID

Prep: **30 min. + rising** • Bake: **20 min.**
Makes: **1½ dozen**

- **2 loaves (1 lb. each) frozen bread dough, thawed**
- **1 cup grated Parmesan cheese**
- **½ cup butter, melted**
- **1 envelope buttermilk ranch salad dressing mix**
- **1 small onion, finely chopped**

1. On a lightly floured surface, divide dough into 18 portions; shape each into a ball. In a small bowl, combine the cheese, butter and ranch dressing mix.
2. Roll balls in cheese mixture; arrange in 2 greased 9-in. square baking pans. Sprinkle with onion. Cover and let rise in a warm place until doubled, about 45 minutes.
3. Meanwhile, preheat the oven to 350°. Bake until golden brown, 20-25 minutes. Remove from the pans to wire racks.
1 ROLL 210 cal., 8g fat (4g sat. fat), 17mg chol., 512mg sod., 26g carb. (2g sugars, 2g fiber), 7g pro.

The baked, cooled puffs can be frozen in an airtight container. Reheat at 400° for 7-9 minutes or until heated through (they don't need to thaw first).

Reader Review

"Huge hit at my house! Will definitely become a regular in our home."

LAURAWATTS
TASTEOFHOME.COM

Sausage Cheese Puffs

People are always surprised when I tell them there are only four ingredients in these tasty bite-sized puffs. Cheesy and spicy, the golden morsels are a fun novelty at a breakfast or brunch, and they also make yummy party appetizers.
—Della Moore, Troy, NY

Takes: **25 min.** • Makes: **about 4 dozen**

- **1 lb. bulk Italian sausage**
- **3 cups biscuit/baking mix**
- **4 cups shredded cheddar cheese**
- **¾ cup water**

1. Preheat oven to 400°. In a large skillet, cook sausage over medium heat, until meat is no longer pink, 5-7 minutes, breaking up sausage into crumbles; drain.
2. In a large bowl, combine biscuit mix and cheese; stir in sausage. Add water and toss with a fork until moistened. Shape into 1½-in. balls. Place 2 in. apart on ungreased baking sheets.
3. Bake until puffed and golden brown, 12-15 minutes. Cool on wire racks.
1 PUFF 89 cal., 6g fat (3g sat. fat), 14mg chol., 197mg sod., 6g carb. (0 sugars, 0 fiber), 4g pro.

Italian-Style Drop Biscuits

My husband and I created this recipe by adding green chiles to our favorite garlicky biscuits. They're even better this way!
—LaDonna Reed, Ponca City, OK

Takes: **20 min.** • Makes: **6 biscuits**

- **1 cup biscuit/baking mix**
- **½ cup shredded cheddar cheese**
- **2 Tbsp. canned chopped green chiles**
- **¼ cup cold water**
- **4 tsp. butter, melted**
- **½ tsp. dried parsley flakes**
- **¼ tsp. garlic powder**
- **¼ tsp. Italian seasoning**

1. In a small bowl, combine the biscuit mix, cheese and chiles. Stir in water until a soft dough forms.
2. Drop dough into 6 mounds in a small ungreased cast-iron or other ovenproof skillet. Bake at 450° until golden brown, 8-10 minutes.
3. In a small bowl, combine butter, parsley, garlic powder and Italian seasoning. Brush over biscuits. Serve warm.
1 BISCUIT 138 cal., 8g fat (4g sat. fat), 16mg chol., 301mg sod., 14g carb. (1g sugars, 1g fiber), 4g pro.

Herbed Bread Twists

A blend of herbs and a special shape dress up ordinary frozen bread dough in the unbelievably easy recipe.
—Deb Stapert, Comstock Park, MI

Prep: **30 min. + rising** • Bake: **10 min.**
Makes: **2 dozen**

- ¼ cup butter, softened
- ¼ tsp. garlic powder
- ¼ tsp. each dried basil, marjoram and oregano
- 1 loaf (1 lb.) frozen bread dough, thawed
- ¾ cup shredded part-skim mozzarella cheese
- 1 large egg
- 1 Tbsp. water
- 4 tsp. sesame seeds

1. In a small bowl, combine butter and seasonings. On a lightly floured surface, roll the dough into a 12-in. square. Spread with butter mixture to within ½ in. of edges; sprinkle with cheese.
2. Fold the dough into thirds. Cut widthwise into 24 strips. Twist each strip twice; pinch ends to seal. Place 2 in. apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 40 minutes.
3. Beat egg and water; brush over dough. Sprinkle with sesame seeds. Bake at 375° until light golden brown, 10-12 minutes. Remove from the pans to wire racks.
1 TWIST 84 cal., 4g fat (2g sat. fat), 17mg chol., 140mg sod., 10g carb. (1g sugars, 1g fiber), 3g pro.

Pecan Coffee Cake

My mom serves this nutty coffee cake for Christmas breakfast each year. The simple recipe is a big timesaver on such an event-filled morning. Everyone loves the crunchy topping.
—Becky Wax, Tuscola, IL

Prep: **15 min.** • Bake: **30 min.** • Makes: **15 servings**

- **1 pkg. yellow cake mix (regular size)**
- **1 pkg. (3.4 oz.) instant vanilla pudding mix**
- **1 cup sour cream**
- **4 large eggs, room temperature**
- **⅓ cup canola oil**
- **2 tsp. vanilla extract**
- **⅔ cup chopped pecans**
- **⅓ cup sugar**
- **2 tsp. ground cinnamon**
- **½ cup confectioners' sugar**
- **2 Tbsp. orange juice**

1. In a large bowl, beat first 6 ingredients on low speed 30 seconds. Beat on medium 2 minutes. Pour into a greased 13x9-in. baking pan. Combine pecans, sugar and cinnamon; sprinkle over the batter. Cut through batter with a knife to swirl the pecan mixture.

2. Bake at 350° for 30-35 minutes or until a toothpick inserted in the center comes out clean.

3. Meanwhile, in a small bowl, combine the confectioners' sugar and orange juice until smooth; drizzle over warm coffee cake. Cool on a wire rack.

1 PIECE 335 cal., 16g fat (4g sat. fat), 67mg chol., 332mg sod., 44g carb. (29g sugars, 1g fiber), 4g pro.

Berry-Filled Doughnuts

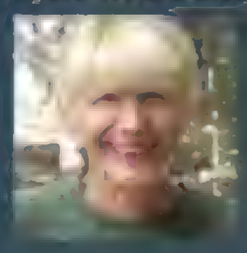
Four ingredients are all you will need for this sure-to-be-popular treat. Friends and family will never guess that refrigerated buttermilk biscuits are the base for these golden, jelly-filled doughnuts.
—Ginny Watson, Broken Arrow, OK

Takes: **25 min.**
Makes: **10 doughnuts**

- **Oil for deep-fat frying**
- **2 tubes (6 oz. each) small refrigerated flaky biscuits (5 count)**
- **½ cup seedless strawberry jam**
- **¾ cup confectioners' sugar**

1. In an electric skillet or deep fryer, heat oil to 350°. Separate biscuits; press each to flatten slightly. Fry the biscuits, a few at a time, until golden brown, 1-1¼ minutes on each side. Drain on paper towels.
2. Cut a small hole in the tip of a pastry bag; insert a small pastry tip. Fill bag with jam. With a small knife, pierce a hole into the side of each doughnut; fill with jam.
3. Toss with confectioners' sugar. Serve warm.
1 DOUGHNUT 190 cal., 7g fat (1g sat. fat), 0 chol., 360mg sod., 30g carb. (17g sugars, 0 fiber), 2g pro.

Parmesan-Bacon Bubble Bread



When I needed to put some leftover bread dough to good use, I started with a recipe I often use for bubble bread and substituted savory ingredients for the sweet.
—Lori McLain, Denton, TX

Prep: **20 min. + rising** • Bake: **20 min.** • Makes: **16 servings**

- **1 loaf frozen bread dough, thawed (16 oz.)**
- **¼ cup butter, melted**
- **¾ cup shredded Parmesan cheese**
- **6 bacon strips, cooked and finely crumbled, divided**
- **⅓ cup finely chopped green onions, divided**
- **2 Tbsp. grated Parmesan cheese**
- **2 Tbsp. salt-free herb seasoning blend**
- **1½ tsp. sugar**
- **Optional: Alfredo sauce or marinara sauce**

1. Turn dough onto a lightly floured surface; divide and shape into 16 rolls. Place butter in a shallow bowl. In a large bowl, combine shredded Parmesan, half the bacon, half the green onion, grated Parmesan, seasoning blend and sugar. Dip the dough pieces in melted butter, then toss with cheese mixture to coat. Stack pieces in a greased 9-in. cast-iron skillet.

2. Cover with a kitchen towel; let rise in a warm place until almost doubled, about 45 minutes. Preheat oven to 350°. Bake until golden brown, 20-25 minutes. Top with remaining bacon and green onion. Serve warm, with Alfredo or marinara sauce if desired.

1 PIECE 140 cal., 6g fat (3g sat. fat), 14mg chol., 311mg sod., 14g carb. (2g sugars, 1g fiber), 6g pro.

Serve this bread fresh from the oven with pesto, marinara or Alfredo dipping sauces. Or set out all of them, and let guests choose their favorite!

Cinnamon Tea Rolls

Refrigerated crescent roll dough makes it a snap to whip up these oven-fresh goodies. The glaze has a hint of orange.
—Taste of Home *Test Kitchen*

Takes: **20 min.** • Makes: **4 rolls**

- **1 tube (4 oz.) refrigerated crescent rolls**
- **1 Tbsp. sugar**
- **⅛ tsp. ground cinnamon**
- **¼ cup confectioners' sugar**
- **1¼ tsp. orange juice**

1. Preheat the oven to 375°. Unroll crescent dough into 1 rectangle; seal perforations. Combine sugar and cinnamon; sprinkle over dough. Roll up jelly-roll style, starting with a short side; pinch seam to seal. Using a serrated knife, cut into 4 slices.
2. Place the rolls cut side down in 4 ungreased muffin cups. Bake for 10-12 minutes or until golden brown. Cool for 5 minutes before removing from pan to a wire rack. In a small bowl, combine confectioners' sugar and orange juice; drizzle over rolls.
1 ROLL 144 cal., 5g fat (0 sat. fat), 0 chol., 213mg sod., 23g carb. (14g sugars, 0 fiber), 2g pro.

While you could bake these rolls on a regular baking sheet instead of a muffin pan, they'll bake a bit faster and be a little crispier on the outside.

If you don't have a cast-iron skillet, prepare in a 9-in. springform pan. Just melt the butter and combine with the garlic beforehand. Proceed with the recipe as directed.

Lodge 10-in. Cast-Iron Skillet $34
lodgecastiron.com

Pull-Apart Herb Bread

The ingredients for this recipe are so simple, and the results so spectacular that I'm always willing to share the secret. It's actually a variation of a doughnut recipe I made years ago, using refrigerated biscuits. The best part of having this bread is tearing it apart and eating it warm.
—Evelyn Kenney, Hamilton, NJ

Takes: **30 min.** • Makes: **10 servings**

- **1 garlic clove, minced**
- **¼ cup butter, melted**
- **2 tubes (10.2 oz. each) refrigerated biscuits**
- **1 cup shredded cheddar cheese**
- **¼ tsp. dried basil**
- **¼ tsp. fennel seed**
- **¼ tsp. dried oregano**

1. In a 10-in. cast-iron or other ovenproof skillet, saute garlic in butter 1 minute; remove from pan and set aside. Separate biscuits; cut in half horizontally. Place half in an even layer in skillet, overlapping as necessary. Brush with garlic mixture; sprinkle with half the cheese and herbs. Repeat layers.
2. Bake at 375° until bread is golden brown, 20-25 minutes. Place the pan on a wire rack; serve warm.
1 PIECE 257 cal., 14g fat (8g sat. fat), 23mg chol., 569mg sod., 25g carb. (4g sugars, 1g fiber), 6g pro.

Index

BREADS MADE EASY

Bacon Cornbread **98**
Berry-Filled Doughnuts **108**
Chimichurri Monkey Bread **102**
Cinnamon Apple Cider Monkey Bread **93**
Cinnamon Crescent Twists **97**
Cinnamon Tea Rolls **110**
Garlic Knotted Rolls **99**
Herb Parmesan Loaf **100**
Herbed Bread Twists **106**
Huckleberry Bear Claws **95**
Italian-Style Drop Biscuits **105**
Parmesan-Bacon Bubble Bread **109**
Parmesan-Ranch Pan Rolls **103**
Pecan Coffee Cake **107**
Pistachio Quick Bread **97**
Pull-Apart Herb Bread **111**
Quick Focaccia **100**
Sausage Cheese Puffs **105**
Swiss-Onion Bread Ring **101**
Very Cherry Crescent Ring **94**

QUICK BREAD LOAVES

Avocado Quick Bread **35**
Blueberry Bread **56**
Candy Cane Chocolate Mini Loaves **37**
Carrot Bread **57**
Cast-Iron Chocolate Chip Banana Bread **50**
Chocolate Chip Cranberry Bread **44**
Cranberry Nut Bread **51**
Cranberry Swirl Coffee Cake **39**
Cream-Filled Cinnamon Coffee Cake **41**
Drizzled Butternut Bread **55**
Eggnog Mini Loaves **49**
Favorite Mexican Cornbread **48**
Glazed Grapefruit Bread **43**
Grandma's Onion Squares **36**
Homemade Irish Soda Bread **50**
I Like to Eat Apples & Bananas Bread **45**
Mango Bread **53**
Moroccan Spiced Fruit & Nut Bread **47**
Peanut Butter Bread **40**
Pina Colada Zucchini Bread **58**
Poppy Seed Bread with Orange Glaze **59**
Praline-Topped Apple Bread **53**
Snickerdoodle Quick Bread **43**
Spiced Pistachio Pumpkin Bread **54**
Swiss Beer Bread **38**
Walnut Date Bread **46**

ROLLS, BISCUITS, MUFFINS & MORE

Bacon Parmesan Popovers **82**
Best Bran Muffins **84**
Brioche **76**
Brunch Cinnamon Rolls **85**
Buttermilk Biscuits **72**
Cheddar-Squash Cloverleaf Rolls **66**
Chewy Soft Pretzels **78**
Chocolate Cherry Muffins **65**
Cinnamon Muffins **89**
Coconut Garlic Naan **75**
Crunchy Breadsticks **79**
Easy Batter Rolls **82**
Fluffy Biscuits **83**
40-Minute Hamburger Buns **67**
Gluten-Free Spiced Sweet Potato Muffins **61**
Hazelnut Chocolate Chip Scones **91**
Healthy Avocado Pineapple Muffins **66**
Herbed Accordion Dinner Rolls **71**
Herbed Pumpkin Flatbread **62**
Homemade Bagels **69**
Hush Puppies **90**
Icebox Rolls **63**
Jumbo Pumpkin Pecan Muffins **75**
Mini Sweet Potato Scones with Rosemary & Bacon **86**
No-Fuss Rolls **89**
Nonni's Fritole **81**
Orange-Glazed Crullers **68**
Overnight Cherry Danish **65**
Peanut Butter & Cookie Knots **70**
Pumpkin Patch Biscuits **87**
Triple Mustard & Gruyere Bread Thins **80**
Whole Wheat Blueberry Muffins **73**
Whole Wheat Pita Bread **77**

YEAST BREAD LOAVES

Apricot Bubble Ring **29**
Braided Multigrain Loaf **22**
Cheddar Loaves **21**
Chocolate Babka **23**
Chocolate Bourbon Pecan Monkey Bread **15**
Cinnamon Roll Coffee Cakes **18**
Cinnamon Swirl Bread **13**
Crusty Homemade Bread **30**
Dutch Oven Raisin Walnut Bread **12**
English Muffin Bread Loaf **12**
Everything Bread **17**
Flaky Danish Kringle **24**
Gluten-Free Sandwich Bread **31**
Herb & Parmesan Fougasse **19**
Hungarian Nut Rolls **29**
Jalapeno Cheese Bread **27**
Mom's Italian Bread **20**
No-Knead Harvest Bread **14**
No-Knead Honey Oatmeal Bread **25**
Old-Fashioned Brown Bread **16**
Panettone **9**
Rosemary Focaccia **26**
Sourdough French Bread **33**
Sourdough Starter **32**
Sun-Dried Tomato Focaccia **10**
Swirled Pumpkin Yeast Bread **11**

ALL-NEW COOKBOOK

Uncover the Secrets to SWEET SUCCESS!

Whether you're a novice baker or a pro, the ***Taste of Home Ultimate Baking Cookbook*** is packed with **575+ decadent recipes**, kitchen-tested tips & step-by-step tutorials that you need to bake up an impressive specialty.

JUST LOOK AT ALL YOU'LL GET!

- **Helpful tutorials** from our Test Kitchen experts.
- **Baking 101 Chapter:** hints, tips & basics to master before you bake.
- **8" x 9"wire-o bound book** with 448 easy-to-read pages.

AVAILABLE WHEREVER BOOKS ARE SOLD

Taste of Home

THE BEST MEMORIES ARE

made at HOME

Pillsbury

LIGHT UP YOUR holiday table

with Christmas Tree Pull-Apart Bread

Find recipe inspiration at pillsbury.com